

VOL. XXIII.

ST. LOUIS, MO., SEPTEMBER 11, 1869.

No. 11.

PUBLISHED WEEKLY, by NORMAN J. COLMAN, Editor and Proprietor, at 612 North Fifth St. St. Louis, Mo., at \$2 per annum in advance.  
A Free Copy for one year to any person sending a club of five new subscribers and Ten Dollars.

ADVERTISING RATES—25 cents per line each insertion inside advertising columns; 35 cents per line each insertion on last page; double price for unusual display; 60 cents per line for special notices. Nothing inserted for less than \$1 per issue.

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### NOXIOUS WEEDS.

NUMBER TWO.

*Morisona cynoglossum*—(Darlington).—It is no uncommon thing to see the pants up to the middle of the slovenly farmer decorated with Beggar's Lice. They are rightly so named. Where they are found plenty, other weeds will also be likely to abound, and the farmer will soon be a beggar. Our own pants have been lined with them when going through a little copse where they have had undisputed sway for years. They always gave us a very uneasy feeling, almost as if they were things of life, and we never could rest until they were all picked off. These, like other burs, are carried all about the farm by the stock. Darlington says: "The slovenly farmer is apt to get a practical acquaintance with this obnoxious weed, in consequence of its racemes of bur-like fruit entangling the manes of his horses and the fleeces of his sheep." There are two distinct weeds, both bur-like—in fact, one is a regular little bur, and round; the other rather flat. Darlington calls the one *Beggar's Lice*, the other *Beggar's Ticks*.

*Smart Weed* (*Polygonum incarnatum*)—Annual. This weed is very common, and occupies altogether too much ground on almost every farm. It likes the richest of soil, and will flourish and rob the farm of just that plant food which ought to be brought to the roots of wheat, corn or potatoes. Darlington says of it: "A worthless weed, as most of the species are; and it is, moreover, a highly acrid plant, sometimes causing obstinate ulcerative inflammation, when incautiously applied to the skin. The medical men of the middle ages highly extolled it for its remedial qualities, but it is not used at present." Children going barefoot will sometimes run through a thick patch of it to clean their feet (after a rain or when the dew is on); but, as above hinted, it proves a sore bath—and often the cause of the trouble is not even suspected.

*The Thistle Family* (*Cirsium*).—There are quite too many varieties of thistle for the good of the farmer. There is the common, Scotch, tall, cotton, cursed, Canada and yellow thistles; a very formidable array of names indeed, and a hard lot of weeds to keep under subjection,

especially from this fact—that most of them, if not all, bear winged seeds, which are carried about by every wind. Not only are they an everlasting pest on the farm where they are allowed to obtain a foothold, but to all the neighborhood besides. They grow in places where it really does not seem any body's business to extirpate them: along the common highway—and especially on railroad tracks where these are not available for truck patches for our Irish fellow citizens. It cannot be long before some laws will be enacted, making it a penal offence to allow noxious weeds to go to seed, in private as well as public grounds. We have now, special reference to the Canada thistle and the Horse Nettle. The sooner such a law is passed the better it will be for the State.

*Yellow Dock* (*Rumex britanica*).—There is perhaps no other weed that seeds so profusely as yellow dock. Like all other noxious weeds, it appropriates every inch of ground you give it leave to. It sends its long and strong root deep into the soil, and it is seldom you can pull it up without breaking the root; the piece left in the soil will grow again. Where it abounds, no other good crop can flourish. To destroy it, it must be drawn or dug up by the roots entire; frequent plowing will help to keep it down.—Although not so disagreeable as either bur or thistle, it is nevertheless an enemy that should not be tolerated on any farm.

*Fire Weed* (*Erechtites hieracifolia*).—To labor is, for the healthy man, a necessity—if he would enjoy life; if he would relish food, sleep and rest. How can a man rest unless he is tired? He that would enjoy food must be hungry. Men will labor their whole life long, so that they may rest in the evening of their days; but, what is the result? As soon as their active life stops, they droop and die. Labor, then, is a gift from God, rather than a curse. That our labors, as farmers, are so hard, is greatly our own fault. Look at it! We break up a number of acres of virgin soil, on a prairie if you please. The grass and a few short-lived weeds are subdued by once plowing the land; it is cross-plowed, and cultivated to wheat. Not a weed on the land—is that so? Just allow your land to lay still three or four weeks after harvest, and what is the result? a splendid crop of *Fire Weed*! Darlington

says: "This plant is remarkable for its prevalence in newly cleared grounds, especially in, and around, the spots where brush-wood has been burned; whence its common name—*Fire Weed*. It is a coarse, worthless weed, and often very abundant in new grounds; but it is not apt to be troublesome in cultivated fields."—Here, then, we have the hint—"cultivate!" Speed the plow as soon as the harvest is home! This plant, when small, forms a little stool, which, if not completely inverted by the process of plowing, will grow right along. We have seen it so abundant in a field of wheat—which could not be cut when just mature, and which was afterwards beaten down by a storm—that it took complete possession; grew right through the standing wheat, and hid it almost entirely from view. Having a strong, thick stalk, it made it very hard to bind and handle the wheat when finally cut; and this stalk, being broken by the thrasher and very bitter, is not unfrequently carried to mill and ground into flour, and makes of the whole, of course, a very low and bad tasting article. Where does the first seed, in such a case as the above, come from?

[Written for Colman's Rural World.]

#### LABOR vs. CAPITAL.

MR. CHEAP LABOR (J. B. C.): Your article on the wages' question on the 21st ult., to my thinking, shows that you are partially at least innocent of the laws of Political Economy—"That wages are regulated by supply and demand." But, your eyes are no doubt open to the fact, that a market glutted with wheat, lessens its monetary value; and, *vice versa*. Yes, you can see wheat, that is *your* property; although you are blind to labor, the workman's property. Your cranial high wages' pressure gives you the idea that, because you have Land and Capital, they must absorb all the profit, or at least, must have the lion's share. Your caption is, that Labor, the poor man's capital, is secondary to land and implements, placing human flesh below that of land, &c. Totally ignoring a knowledge, well possessed by labor, that your *Capital* is the *accumulated profit of their toil and sweat* of the harvest field. Justice and the innate feelings of manhood forbid that labor should create a Frankenstein (capital) to devour it. Shall the profits derived from my labor tend only to further enslave my children? Sir, your article is contradictory! You say, "that the profits are *mainly* paid away to the hired laborer"—that "there was *nothing* left [for profit] after the product of the soil was sold." *Mainly* and *nothing*, are two terms that disagree. Your "extended observation" and declaration that other farmers aver that "money is lost:" Where should loss fall but upon profit? Not upon wages!

"The same complaint comes also from Illinois, &c."

Now, Mr. J. B. C., I too observe—but under different lights. I have no profit-mongering spectacles to begrim my vision. Yesterday, I was at a funeral—a worthy, non-labor-grinding farmer, was borne to the last resting place, to reap the golden harvest of the just.—Farmers were there, their wives, sons and daughters;

laborers, their wives, sons and daughters. were also there. The former dressed in silks and satins, and broadcloth; the latter in 10 cent or 12½ cent calico, and jeans at 40 cents. The former rode in fine carriages; the latter mainly rode on foot. Shall I declare that I observed (or fancy so) some little of the China and Delf ware feeling; some little extra rustle of silk when calico neared; some little of the European aristocratic curse of pride in gew-gaws. Logic would say that a county case is a State case, because the State is made up of counties; but I will only speak from observation in old Madison. Here land rents out at *more* than one-third produce, clear of expense. A low average will give fifteen bushels—or five bushels per acre rent. A low price—\$1 per bushel—will give \$5 per year rent; deducting fencing and taxes leaves a large margin for interest upon cost of land; and, Mr. J. B. C., if you take off your coat and do your own work, a larger profit is realized, even with the high wages' pressure at harvest time—for it is mainly at harvest time that heat and wages press.

Sir, you presume to threaten with a flood of Chinese! Pray, think of the cost, and the shrinking of your darling capital! I will allow you three Johnnies; each will at least cost you \$100 for transit; having paid \$300 for your cake, how will Johnny repay your outlay in the harvest month? Then, again, by the next time you need Johnny, he, too, will demand equal wages with his white brother. But, white brother moves with the great Westward tide, to homes where each man shall "sit under his own vine and fruit tree," none daring to make him afraid. No, no, Mr. J. B. C., Johnny will burn your fingers and seize all the gilded profit off of your gingerbread capital! You threaten with combination. I observe a twinkling of a combination and its effects near here. Three farmers send to St. Louis for negroes to escape the "high wages' pressure:" nigger would not come; white men let the combinators' wheat rot on the ground—a pretty cheap labor whistle, Mr. J. B. C.! An Irishman—glad to get 25 cents per day in Ould Ireland—took 50 cents gladly upon first landing; six months' residence in free America, found him demanding higher wages than the native: "For shure, didn't he work *all* the harder?" &c.

I well remember a fine English country farmers' room in 1858; sitting therein were some twenty well-to-do farmers, drinking brandy and water, or old ale, from silver tankards. They were discussing the labor question under a cloud of smoke from their "long clays." Two dollars and a quarter was finally agreed should be the wages for cutting an acre of wheat during the harvest, to commence the next week. Men wanted \$2.50, and held back a little; rain came, and by the end of a few days, many of these farmers, not even considering the sanctity of the Sabbath, were riding round to gather hands, even at \$4 per acre. Mr. J. B. C. remember labor, too, can combine as well as capital; and, as in the harvest case, capital must yield, or thaw out.

You also threaten to flood the market with Timothy. I think I see the quadruped glowering over the prospect of cheap fodder. No, no, Mr. J. B. C., you may as well lay down your pen, for it cannot break the law of supply and demand, even in the labor market; remember, too, that even now you are "mainly" dependent upon the glorious tide of Westward immigration for the *ebb* of labor you receive. I will tell you one thing your articles, while under the high wages'

pressure, may do—and that is, increase, or create, the ill feeling between employer and employed: and, beware! or your high pressure bank may drive even \$3.50 hands further Westward, leaving J. B. C. to tag along with reaper, sun and wheat, and lost capital to give him a digestive nightmare!

I trust this dose may relieve your cranium; and I will promise, with the permission of Mr. Editor, in a future article to point out a reform more needed, where farmer and laborer can mutually work together, gaining a large margin of profit, even, J. B. C., more than his contemplated reduction of about \$10 from each hired hand during the harvest month; for that is the true sore place. The \$3.50, &c., does not run all the year round; and it is wrong and cruel, I think, to stint the laborer who risks health—nay, even life, in the terrible heat of the harvest field! I, too, till my own soil, so am favorable to its interest.

ANTI-PROFITMONGER.

St. Jacobs, Ill.

#### Crops in England.

We clip the following from the Mo. Republican: We are permitted to make the following extract from a private letter dated Bristol, England, August 10th: "Notwithstanding the fine weather for harvesting, prices of wheat have continued to advance—the increase being fully 5@7d per cental—within the past week in the face of heavy arrivals: receipts for the past five weeks being 834,683 qrs. against 297,102 qrs. in June. This seems to confirm the opinion expressed in my last that the crop in the country cannot possibly exceed an average crop, with a strong probability of being below an average. This opinion is based upon what information I can gather from papers and conversation regarding the crops in France, Russia and England. Wheat cutting is pretty well over in the south of France, but complaints are increasing that the yield is less than was expected, from the appearance of the wheat in the field. Harvesting is now quite general in this section, and we shall soon know the result. The weather has been fair for the past few days, but now threatens showers. In any event, there is little doubt that England will draw on America largely for supplies. It is now too early to express an opinion as to prices. Some, who are well informed, do not expect any lower rates to prevail for some time to come, but with such heavy crops as are reported in America I see no reason for the maintenance of such prices after the new crop commences to move.

The Financial Chronicle's London letter of the 14th says:

The wheat trade has been decidedly firm, but, at the same time, free from excitement. Millers have not operated, but an increase of speculation is apparent, and a rise of 2s to 3s per quarter has taken place in prices since the close of last week. There is an inquiry for good dry wheat, and should the present unsettled weather continue, the remnant of last year's crop must become valuable, for it will be much wanted for mixing purposes. The weather this week has been of such a character as to preclude the possibility of the wheat crop being secured in good condition. In the south of England a large quantity of wheat has been cut this week, but the state of the weather forbids the next operation of stacking. The days are almost alternately wet and fine—a condition of affairs which, should it last, will prove in the end disastrous to the crop of wheat. The pastures, however, are thriving under the treatment they are receiving, and grass and roots are daily becoming more abundant. There is the prospect of still larger supplies of meal in the approaching season, so that it may be safely said that what will be lost in one way will be gained in another.

The following is a view taken by one of the leading agricultural papers respecting the harvest:

The crop reports are more than usually uncertain, indefinite and unsatisfactory. It has been much more difficult than usual to speak confidently of our harvest prospects. A cold May and June made it impossible that we should have a good wheat crop; and from the clay soils, especially of our chief wheat-growing districts, the reports were very gloomy. During a few hot weeks in July the appearance of the grain crop generally, however, very greatly improved, but the cold and rain which have since befallen us have done harm. In hardly any year have we had so many returns sent in correction of the first report, which had been more favorable than subsequent examination could allow. On the whole, nearly half of our wheat returns state the crop to be below an average—less than half the returns report an average—and only one-tenth of our correspondents are able to state that the crop in their neighborhood is over average. The wheat crop, then, we can hardly doubt, must be considerably below its usual productiveness.



[Written for Colman's Rural World.]

**ODDS AND ENDS—No. 13.**

**AGRICULTURAL REMINISCENCES.**—I am not very old, and yet not very young, for our Government was scarcely thirty years old when I was born. I was born in a time of war and high prices—not of the luxuries, but of the necessities of life. We then had few manufactories of any kind; our population was then but a handful, as compared to the present time; our territory, at least the settled portion of it, was quite limited as compared to the present. That war gave us a President—and, indeed, what war have we ever had, that has not given us one or more? The Revolutionary war gave us our first one, and, but for an unfortunate duel, would probably have given us another. The war of 1812 gave us Gen. Jackson. An Indian war, in 1811, gave us Gen. Harrison, and the Mexican war gave us two—Gen. Pierce and Gen. Taylor, and another distinguished General of that war was a candidate, but without success. The last war has given us one President already—and God only knows how many more we are to have as the fruit of that stupendous war, should not another occur during the present generation. Now, when in imagination I look over our vast country; its immense territory; its forty millions of population; the gigantic enterprises of the age; the facilities of traveling and intercommunication; its vast commerce; its numerous and great manufactories, and its wonderfully vast agricultural productions—and compare this with the period of my birth—I can scarcely credit the fact, that such advances have been made within the life time of one poor mortal! The very thought itself seems to require an effort. I remember, when a very small boy, seeing men harvesting wheat with what were then called sickles, or reap-hooks. I thought it a beautiful sight—and so it was. A half-dozen neighbors, more or less, would unite their force (male and female usually about equally divided), reap a neighbor's field to-day and to-morrow another, and so on, until all was done. It was a gala time! All fun and frolic while harvest lasted—everybody jovial and happy. The reapers would reap across the field (patch), then turn the sickle over their shoulder and bind back; and, when the field or patch was finished, all turn in and shock up. Harvest seldom lasted over one day at each place, and frequently not more than half a day; though usually the whole day was spent at one place. But, what was harvest then? Who, at that time, ever dreamed of hundreds and thousands of acres in one field, or on one farm? But, soon after this, a great change took place in the mode of harvesting. Somebody—a Yankee of course—had invented the scythe and cradle; and, though there was much prejudice manifested at the innovation at first, it soon came into general use. The wheat fields gradually grew larger and more of them; the old sickle was finally cast aside and forgotten, except by a few old fogies who would keep two or three on hand to reap around stumps and fence corners, though the cradles could do this quite well; but, the fact was, they did not like to give up the old sickle alto-

gether. After awhile some other Yankee made another great invention—the threshing machine—not the reaper and separator of the present day, by any means; but a vast improvement on the old method of flails, and a nucleus from which the present grand machine has grown. Now, the wheat fields had become much larger, and still were growing. This threshing machine marks a grand epoch in the progress of wheat growing. The old-fashioned reap hook has been superseded; the scythe and cradle is being to a great extent superseded, but will perhaps never be entirely so. The present reapers will doubtlessly be greatly improved, and may give place to new inventions—but the cylinder and concave with their iron teeth, of the old-fashioned reaper, will not likely ever be dispensed with. The reaper is to the wheat growing interest, what the cotton-gin is to the cotton interest. Never could wheat growing have reached its present extent without the aid of this invaluable machine. How few of the masses of our people, even among farmers themselves, ever think of how much of our prosperity is due to the threshing machine! But any one of the few now living, who spent as many long, hot days, and cold ones too, threshing with the old-fashioned flail, as the writer had to do in his youth, may be supposed to have a keen appreciation of its great merits. Tramping out with horses was another method much resorted to, but attended with many objections. All hail, to the threshing machine! Power applied to the threshing machine is another question, and is doubtless susceptible of great improvement. The general method from the first to the present, has been, and still is, horse-power. But it is hard on horse-flesh, because they are compelled to move in so small a circle in the lever-power; and, as to the tread mill power, I consider that murder in the first degree. No horse of mine ever has, or ever shall be condemned to it. But, why should I dwell on these particular features? Do we not live in a wonderful age of progress? Have we not made rapid advances in numberless ways? Truly, we live in an age of light and knowledge; many are running to and fro, and knowledge is increasing; science and the arts are marching onward with gigantic strides. The most subtle elements of nature are being brought into subjection to man, and harnessed to his car of progress. Fire and water are made to produce steam, and steam to drive all manner of machinery for all manner of manufacturing purposes; or, to drive our chariots across continents; or our great ships, laden with the products of the soil or our manufactories, across the ocean, to all the different climes of the earth. Electricity is made to communicate our thoughts to each other, not only across continents, but even through old ocean's depths. Fifty years ago, he would have been considered a madman, indeed, who would have predicted such things as are now considered commonplace.

Considering the facilities of the present day for the education of youth, as compared to those of my youthful days, and if their responsibilities are greater in proportion—surely, great things are to be expected in the ensuing age. My

youthful reader, you are now surrounded by a happy combination of circumstances, to which your forefathers were strangers; it is your happy privilege now to make a wise improvement of them; it is yours now to choose, to be virtuous, become wise, good, great, and happy in the thought and fact of being useful to your age and race, and that you have lived to the great and noble purpose of your creation; or, you may choose (but I hope you will not) a course of indifference to your great surroundings, idleness, dissipation and folly, that will lead you to a state of unhappiness, ruin and misery, to yourself and friends, and a blight—a curse—to your age and race. May God help you to avoid the latter, and choose the former course! TRY!

**LARGE FARMS.**

ENGLAND VS. UNITED STATES.

Just for the sake of contrast, and not in a spirit of braggadocio, we clip the following from an exchange. The wonder is not that England should have no larger farm, but that she should have one so large in a country where land is very high, and we liked to have said scarce:

"The largest farm in England consists of three thousand acres, and belongs to a man with the Yankee name of Samuel Jones. In its cultivation he follows the "four course" system, the whole extent of the farm being divided into four great crops—750 acres of wheat, 750 to barley and oats, 750 to seeds, beans, peas, &c., and 750 to roots. His live stock is valued as follows: Sheep, \$35,000; horses, \$15,000; bullocks, \$12,000; pigs, \$2,500. The oil cake and corn purchased annually amounts to \$20,000, and artificial fertilizers about \$8,000. The entire cost of manure, in various forms used, annually costs about \$15,000. Sheep are claimed as the most profitable stock he keeps, from which are realized about \$20,000 a year. His income from the whole farm, though not stated, can be little less than \$50,000 per annum."

Mr. J. T. Alexander's farm in Illinois, as he bought it from Mr. M. L. Sullivan, contained 23,500 acres—only 20,500 acres more than Mr. Jones' in England. Since that time he has added 3,000 acres, so that now the entire estate contains 26,500 acres. A pretty large garden spot take it all together.

The *Prairie Farmer*, from which the following is taken publishes a plat of the farm. We shall have to ask our readers to draw on their imagination for the same, while we give some ideas of the crops, and finish by giving a financial statement. We may be allowed this remark however: the Sullivans and Alexanders are not very numerous—we mean not men by their name, but men of their ability. You can find scores of men that can command a company or regiment; you may even find a score that can handle a brigade, less to command a division; and only once in a while, one to command an army:

**THE CROPS OF THE FARM.**—By examining the plat, it will be seen that the cultivated land commences at the north side, and extends south six miles, one half mile in width; thence east five miles, one mile in width; thence north two miles, one mile in width. This plat embraces 6,400 acres, about 400 of this is in wheat, 140 in oats, 120 in rye, and 150 in Hungarian grass and various small patches of potatoes, &c., for the use of the farm; with a few low places not sufficiently drained for cultivation, leaving fully five thousand acres of corn, which, with hardly an exceptional acre, promises a good yield, say

fifty bushels per acre, which is fully up to the best of average years. Having rode about fourteen miles through this field from end to end, we speak of what we have here seen. The other crops are good; wheat and rye in the stack, and oats nearly ripe.

About 1,500 tons of tame hay are being put up, and it is expected that 1,500 bushels of Timothy seed will be saved to be used on the farm.

**WILL IT PAY?**—We will figure a little and see:

4,000 head of cattle costing \$35 each, -	\$140,000
Estimated expenses of the farm for labor, provisions, &c., -	\$ 40,000
The cattle by the first of November will be in condition for sale, and if present prices are maintained should sell, or be worth at least, \$70 per head, which would make	
5,000 acres of corn, at 50 bus per acre, would yield 250,000 bus., which, if the present prices hold, would be worth more to sell at 50 cts. per bus than to feed, and after retaining 50,000 bushels for food, 200,000 might be sold, bringing -	\$100,000
Total, - - - - -	\$500,000

or a margin of \$200,000—to pay the interest on the investment and profit.

This does not take into account any receipts from the wheat, hog, or hay crops of the farm, which would go far towards paying the interest on the investment. Who will say then that farming on a large scale does not pay?

It is hardly to be supposed that all the operations of the farm are carried on with the same neatness and order that can be pursued where things are on a small scale, and many operations seemed to be performed by main brute force, when by a little Yankee ingenuity, both time and expense might be saved. As a whole, however, we doubt if any experiment in farming on so large a scale in the United States has ever proved so successful, as this one promises to be."

#### The Gamgee Meat Preserving Process.

About a year ago we gave an account of some experiments that were being made in this city by Prof. John Gamgee, the well known English Veterinary Surgeon, for the preservation of fresh meat. Subsequent to this, specimens of poultry, mutton and other kinds of meat, treated by this process, were sent to various parts of the United States for examination. In many instances very favorable reports were given of the excellent condition of the meat so received, and many were sanguine that every variety of fish, flesh, fowl and fruit could be economically preserved by this process, both for transportation and for home consumption. A large proportion of the time of the winter meeting of the Massachusetts Agricultural Society was taken up in the discussion of the merits of this invention; while high hopes were indulged in, that the problem had, at last, been solved of supplying the North and East, as well as European countries, with fresh meat from the great herds of Texas and South America at an almost nominal expense. Mr. Willard also in his addresses before various conventions of dairymen, called attention to this process as a means of preparing cheese to withstand the deteriorating influence of a sea voyage. In fact, in various ways, Prof. Gamgee succeeded in enlisting the attention and securing the influence of a large number of scientific men, as well as several members of the press, in favor of his process.

For ourselves, we watched the progress of the experiments that were made in this city with a great deal of interest; we were hopeful, but at the same time, doubtful of success. We were

confident that meat could not be preserved by this process as cheaply as was represented—that an ox could not be treated by this process for a dollar or a sheep for a dime. We knew that the apparatus required was expensive; that it needed skilled labor to operate it; and that it could, at best, be used economically only on a large scale. We noticed too that there were many failures to preserve the meat even under the most favorable circumstances. It was a very nice point to determine the length of time the meat should remain in the chamber of sulphurous acid gas.

Now how was the condition of the meat that was pronounced perfectly cured? To this we gave a goodly amount of attention. When the meat had been removed from the receiver but a short time and was cooked by broiling, there was little to distinguish it from meat that had recently been killed. But after the meat had been for some time exposed to the atmosphere and was cooked by baking or boiling, its flavor was quite different from that of ordinary fresh meat. It invariably had a sour taste, and if it was cooked with vegetables, the same acid flavor was found to be imparted to them.

In making a scientific examination of the cause of this, we found it to be owing to the presence of sulphuric acid. On macerating portions of the muscle, bone and marrow, in water, we found sulphuric acid in each of them in very considerable quantities. The cause of this was obvious. The sulphurous acid that had been used in the receiver for preserving the meat, had, on exposure to the atmosphere, taken on another equivalent of oxygen and become sulphuric acid. This was as might have been expected; it was in fact the result that we suggested to Professor Gamgee as sure to take place.—There is not a sufficient quantity of alkalies in muscular tissues to neutralize the large amount of acid that is necessary for preserving the meat; and if there was a sufficient amount to do this, then there would be no preserving agent. In the manufacture of sulphuric acid it is found difficult to make oxygen unite with the sulphurous acid; but it is also found difficult to keep the acids that are capable of taking on more oxygen, from doing so if they are exposed to the atmosphere in limited quantities. Nature scarcely less "abhors a vacuum" than it does a low form of oxydation.

Practically, we believe from the best information we can gain, that the process has proved a failure. The last experiments were made in Texas, where it was expected to go into the preservation of food by this process on an extensive scale; but it appears from papers from that State that nothing has resulted from the enterprise. We understand that nearly \$100,000 have been expended in the experiments in this country and England, and regret to state our convictions that the preservation of meat without the use of salt, is an undiscovered art.—*Prairie Farmer.*

#### WEATHER AND CROP REPORTS.

FROM HOWARD COUNTY, MO.—Col. N. J. Colman: I have recently become a subscriber to your valuable journal, the "Rural World." My wife and self are very much pleased with it. I don't know how we did, or could, get along without it. I take pleasure in informing you that the products of Old Howard County are all right this year. Wheat threshing has been the order of the day for the last month. The yield and quality of early-sown wheat is very good—while late is poor. We never harvested a better crop of oats than we did this year—also a fine crop of hay. As to corn, although our fields are matted with Fox-tail, Cockle Burs, Crab grass, &c., I never saw corn

look better. Howard county never had a better prospect—we have plenty, and to spare, and would welcome those of our sister counties who covered us from the bleak winds of last winter, and who have failed this season to a great extent, mostly on account of the continued rains and overflows in the months of June and July. Say, sister Chariton, come down, we are indebted to you!

The tobacco crop is comparatively small—but is looking well. Potatoes never grew finer. We have apples in abundance—but few peaches. The weather has been for the last week extremely warm. N. B. C. Boonslick, Aug. 23d.

#### Chimneys and Chimney-Shafts.

There are a great many things connected with the position, formation and finish of chimneys, and it is surprising to think how very little study is given to a subject that so intimately concerns our home comfort as this does. The great majority of chimneys are built either in the wrong place, are constructed on wrong principles, or rather, we may say, on no principle at all; and, finally, they are finished in such an uncouth manner, and with such an utter disregard of taste, that they are at once a discomfort, a source of danger, and a disgrace to all concerned.

The chimney should always be placed with reference to doors and windows, where there is a draught or an opportunity of creating one. How often do we see the fire-place in the same wall with the entrance-door, and that, too, where such a position was not an imperative necessity! Such a plan is unquestionably bad, and surely brings discomfort with it.

If it can be avoided, the chimney should never be located in an outside wall, for the coldness of the outside of the flues affects the temperature within and retards the ascent of the smoke. Besides, the heat that should all be generated for the comfort of the house is in a great degree lost or dissipated, owing to the mal-position in question. Flues must be straight to be perfect conductors of smoke, although some builders are of opinion that a bend or slope is a positive advantage; as they suppose such a form offers an opposition to the downward tendency of the wind in the chimney, which is so apt to prevent the rising of the smoke. Now, the contrary is the fact; for the ascending smoke must meet with no obstruction, which it would be sure to find at a turn or slope, be it ever so gentle, and the descending wind, blocking this very turn would hinder the progress of the smoke, already more or less hindered by the divergence from its fair ascent. It is owing to such impediments chiefly, that the ingenuity of inventors is taxed to provide caps, cowls, ventilators and so forth, to remedy the nuisance, which with a little forethought, might have been avoided at first. The height of the chimney is frequently a subject for consideration, especially in the event of neighboring buildings being higher than the proposed chimney. If such tall neighbors are very close to your chimney, it will be necessary to carry up the shafts to such a height as will free it from the malevolent influence of such a proximity and give liberal egress to the smoke. But if there be sufficient space between your neighbors and yourself to permit the escape of the smoke, such extra building will not be required; in fact, it is in that case only necessary to cover over the top of each flue and let off the smoke through four sufficient apertures.

There are many contrivances for this purpose, all duly patented; but, the principle being once understood, the brick-layer can construct just as serviceable a cap as any of them, and certainly one not liable to get out of order. But, as this subject is one that commands a fair share of attention, we propose to treat separately and fully of the window-cap at another time. The builder can not be too careful in the selection of his bricks for the chimneys; for the action of the weather without and of the heat within will soon tell upon his work, and leave his shafts honey-combed and dilapidated, if not dangerous. Chimneys should never be topped off with brick, for being only single, and having but a trifling



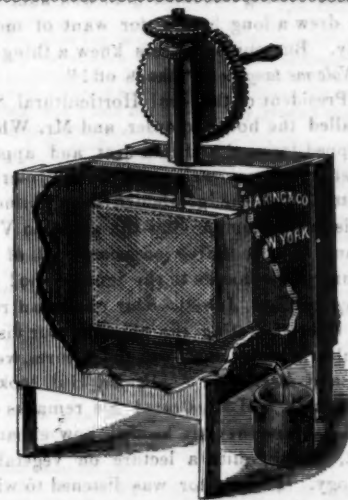
joint of mortar, which will inevitably grow friable, they too soon present a weather-beaten appearance. Always top off with stone three inches or more in thickness, and cut out apertures for the mouths of the flues. These capping-stones, if laid on firmly, built corbeling, and set in good cement, will not only make a lasting job, but, if justice be done to the design as well as to the execution, they form a very agreeable ornament.—*Manufacturer and Builder.*

#### FARMING AND HALF FARMING.

We have known some people ambitious to make money, who would spare no labors to increase their income, and when they had secured it, would spend it to no purpose—waste it, get rid of it they scarcely knew how, and have nothing to show for it. They were good to make money, but could not keep nor use it well. The only good they could get of their money was the doubtful good of having it pass through their hands. There are many people of this stamp. They can get business and do it, can earn great wages, drive and push through any amount of toil, make long and close calculations, talk largely and well enough about business—but cannot increase their capital.—Their purse will not hold money. It leaks. It seems like the fabled pit, without a bottom; or, like the miller's dam, whether it rained much or little, it would hold no water. Or, more likely, they have no purse. Their money burns their pockets and hands. They have it spent before it is got, or plans on hand for its disposal. Much like this class of people are many farmers. They can raise good crops, but cannot make them pay. They neglect their fences, and the cattle break in just before harvest; or, if they get a good crop, they have no place to secure it. Fine fields of hay and grain are gathered, but there are no barns and granaries to keep them. The fruit trees yield well, but there are no means for preserving the fruit, and it goes to waste. The root crops are good, but the frost and the winter destroy them, because they cannot bear everything. The farming implements rot more than they wear, because the rain and sun are ever pelting and scorching them. The cows give good milk, but the want of dairy appliances makes the milk of but little value.—The pigs are in the corn crib; the sheep are in the garden; the kitchen has no wood, but lives from hand to mouth; the house has no cellar; the water is far away. Everything works the hard way. There is much done but little saved. When spring comes everything is gone. Seeds of all kinds must be bought; the rotten utensils replaced by new; the broken down fences made over; the peeled and browsed fruit trees replaced by new and young ones, and a world of labor spent to get the farm into working order again. So it goes year after year. Much is done, but little improvement made; and all the difficulty lies in a want of order and taste in the style of farming. No man of order or taste will see gates hanging on one hinge, fences reeling, everything looking like old chaos or young ruin. Men of taste will husband well their farms. And men of real farming skill will have arrangements for making the most of all they get—for saving or marketing, that nothing be lost. It is a farmer's losses that keeps them back; and the most of their losses are by their own negligence or want of skill. There is much half-farming. They waste a great deal

of labor and time. The art of keeping everything in order lies in having a place for everything, and putting everything in its place when used; in making repairs when needed; in always putting in all odd moments of time, rainy days, &c.; in making improvements, arranging conveniences, and in getting ready for the seasons of active labor. Let all half-farmers mend their ways as fast as possible, so will they mend their fortunes and all their temporal interests.

### The Apiary.



#### THE HONEY EMPTYING MACHINE.

The above engraving represents the honey emptying machine, devised in Germany, as now improved and used quite extensively in this country.

It consists of an outer case or tub, with a revolving frame within, having two sides covered with fine wire cloth, through which the honey passes from the comb on the inside and against the wire case, being thrown out by centrifugal force. By the use of this machine combs may be emptied and returned to the hive, saving much time to the bees in comb building, increasing the honey collected during the rich honey harvests, besides often affording empty cells for the queen when the colony would otherwise be greatly weakened, as a surplus of honey often occupies room that should be devoted to breeding. Sealed brood is not injured, nor will eggs or pollen be removed by the operation; but young larvae and honey uncapped will soon quit the cells when the machine is once in motion. Hence, combs with uncapped brood should not be taken, and sealed honey must be uncapped. By using a knife with a bent shank, like a brick-mason's trowel, but shorter, and dipping it frequently in boiling water to prevent the edge clogging, two cards of comb can be uncapped and emptied clean and dry in five minutes and returned uninjured to the hive.—The honey is clear and the flavor unimpaired, even when taken from old, dark combs, partly filled with bee-bread—which would injure both flavor and color if the honey was extracted by heating or pressure. The honey put up in self-sealing, glass fruit jars, sells rapidly, for nearly the same price per pound as the finest box honey; and, aside from mere show, is preferable for table use.

The machines are public property; and as any one is free to make them, we will give a more minute description. The size and depth of both the inner and outer case will depend upon the size of frame to be used. The outer case is made water-tight—a tub or part of a barrel may be used, and only needs to be large enough to allow the inner case to revolve without contact. The upright shaft sets in an augur hole in a cross piece at the bottom, and passes through a

hole in a strip across the top of the outer case. The ends and bottom of the inner case are made of boards about ten inches wide, with a strip from corner to corner on each edge of end pieces at top, on which to nail the wire and the strip; the centre through which the shaft passes, is about four inches wide, leaving room each side to insert and remove combs. They are made with and without gearing. With gearing, as above, they sell for from \$12 to \$15; and without gearing they are provided with a horizontal crank at the top of the shaft, and sell for from \$10 to \$12. When a tub or barrel is used for the outer case, the castings or gearing and material for shaft and inner case should not cost more than \$5.—H. A. K. [From the *Bee-Keepers' Journal* for July. A sample copy sent free by the Publishers. Address H. A. King & Co., 37 Park Row, New York.]

#### Northwestern Bee-Keepers' Association.

The second annual meeting of the Northwestern Bee-Keepers' Association was held last fall near Lyons, Iowa, on the State Fair Grounds, at the time of the State Fair. There were two sessions of about two hours each, one on the second and one on the third day of the fair.—The State Society kindly gave us the use of the Secretary's building which was the best room in their power to furnish. The attendance was very good, several States being represented. A constitution was presented and adopted, the society fully organized, and several questions of a practical character pointedly and harmoniously discussed. Six States now belong to the Association, viz: Wisconsin, Minnesota, Illinois, Iowa, Nebraska and Missouri. The following officers were elected by ballot for the ensuing year: President, C. V. Gardner, Avoca, Iowa; Vice-Presidents, W. T. Kirk, Muscatine, Iowa; M. L. Dunlap, Champaign, Illinois; James Arnold, Farm Hill, Minnesota; A. E. Trabue, Hannibal, Missouri; Adam Grimm, Jefferson, Wisconsin; George B. Miller, Omaha, Nebraska. Treasurer, James M. Marvin, St. Charles, Ill. Secretary, M. M. Baldridge, St. Charles, Ill.

The Society voted to hold its third annual meeting in Illinois, at the time and place of the State Fair. Resolved that M. M. BALDRIDGE

**THIRD ANNUAL MEETING.**—The third annual meeting of the Northwestern Bee-Keepers' Association will be held at Decatur, Illinois, at the time of the State Fair. The officers for the year ensuing will be chosen on the third day of the fair, which will be the first session. This will be on the 29th of September, some time in the afternoon. Printed notices, giving the hour and place of the meeting, will be posted up on the Fair Grounds the second day of the fair. We earnestly desire our bee-keeping friends in the six North-western States, represented by this Association to be present, particularly at the annual meeting. There will be three or four sessions during the fair, to be held in some suitable building at the Fair Grounds, or in the city of Decatur; on which occasions, practical questions on bee culture will be candidly and thoroughly discussed.

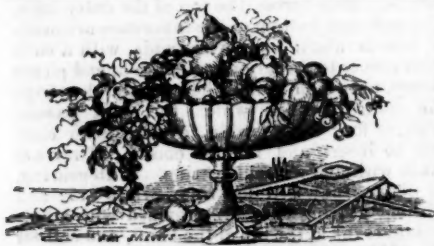
We also desire the present members of this Association, and those desirous of joining it, to bring their choice samples of honey for exhibition. The Secretary will be on the grounds the second day of the fair, to assist in taking charge of and arranging the honey for exhibition. Suitable prizes for the best exhibitions of honey will be awarded by the Association.

Those wishing to join the Association, will please address the Secretary. The President at Avoca, Iowa, or the Secretary at St. Charles, Illinois, will supply any further information that may be desired.

The Press everywhere, friendly to the objects of this Society, is respectfully requested to publish the above notice.

C. V. GARDNER, President.

M. M. BALDRIDGE, Secretary.



## HORTICULTURAL.

The Ad-Interim Committee in Jefferson and Washington Counties, Mo.

NUMBER TWO.

Before bidding good-bye to Col. Colman's tenants, we must briefly refer to the place cultivated by B. Frank Smith. This gentleman is an old fruit grower from Egypt, Ill. On that portion of the land occupied by him, now, was a small vineyard of Concords (we believe three years old); the vines had not been trellised, but were bearing some very nice clusters, and but little if any affected with the rot. Mr. Smith is making the strawberry a specialty, and his vines look very promising indeed, having been cultivated thus far ten times. Think of that! ye sluggards—but it will pay. Our friend thinks of erecting a sign over the entrance of his patch, labeled, *Thorough Culture*; it would be a good idea, and a gentle hint to all passers-by, and a perpetual reminder to himself. Time would not allow us to visit his Miamis, which we understand will be (ordinary season) a great source of income another year.

The next places visited were, the extensive pear and apple orchards of Messrs. Baker & Burrill. Their pear orchard is said to contain 10,000 trees, and to be the largest in the State. The location is good and the soil adapted to fruit; but it was not in the condition we expected to find it. The trees were bearing—many loaded with fruit—yet the whole wore a look of neglect, as though too much work had been laid out for the labor at command. As to varieties of pears, we noticed but few. We had no guide. In the peach orchard on the place, seedlings were breaking down under their load of fruit, but the finer varieties of peaches were *non est*.

We must refer here again to the practical joking of our Captain, who led us over the hills to Bailey's station. How far? said we. "Two hundred yards," says the Captain. It must have been two miles by the time it took us to travel it. "How now, Captain; what do you say?" "Oh, when we run over this land our chain was made of buckskin, and had been wet, and it stretched amazingly!"—so we think.

We finally did get to the station, and spent the time before the train arrived in picking off seed ticks. Our chairman of committee (in sequence of his exalted position we suppose) had made the largest haul, though each of us had more than we cared to carry.

The train soon landed us in Victoria, where we were well entertained by mine host Mitchel, and his attentive spouse. After supper we were requested to walk up to the school house, which we did in company with H. S. Christian, Dr.

James, and others. Imagine our surprise! The whole elite of the village and vicinity were present: the ladies dressed in white, and the gents in their best—all awaiting our arrival. The tables were loaded with fruits, and flowers beautifully arranged in flat and round bouquets and pyramids, while one table, especially, fairly groaned under iced cakes, delicate jellies, and other fixings, giving promise of a good time coming. Having just left a real banquet at the hotel, and having our inner man well nourished, we drew a long breath for want of more capacity. But our surprisers knew a thing or two—*Note me tangers!* "hands off!"

The President of the local Horticultural Society called the house to order, and Mr. Whitney stepped forward and in a neat and appropriate, short address, welcomed the Ad-Interim Committee, and the gentlemen from Illinois and Missouri accompanying the same, to Victoria and to this festive occasion. All of us were surprised—thanks to the igno—no! *secretiveness* of Capt. Jewett. Our chairman responded in brief, stating the object of our visit. Horticultural topics, successes and failures, were recited and discussed; finally Dr. Hull took a piece of chalk and illustrated his remarks on plant cells, how they are formed, how expanded, &c., giving quite a lecture on vegetable physiology. The Doctor was listened to with much attention by all.

Tom Walker, Esq., gave us his experience with grapes; he raised the Concord, Catawba, Clinton. The Creveling rotted bad; foliage all gone. Ives was good, also the Norton; he seemed hopeful of success, and not in the least discouraged. His apples were too full; peaches were a failure—which he attributes in a large degree to locust depredations; seedling peaches were plenty. He named as one of the best apples on his grounds—the Yellow Bellflower. Of cherries, he esteemed the May Duke best; but the sweet varieties all die out soon. Mr. Walker remarked that he should graft the Clinton grape; several gentlemen thought it would be a fruitless job. Mr. Bush remarked that his vineyardist, Kelly, had grafted the Cunningham on the Clinton with considerable success; others had met with entire failures.

Mr. Cochran did not make one in 500 grow.

Mr. Heine, one of the oldest settlers in the county, gave it as his opinion that the land all about there was well adapted to fruit culture, and he wished to encourage it. He has himself a good many trees and vines planted and growing, but thinks labor too costly to cultivate much himself for market.

Mr. H. S. Christian related his experience with grapes. The Delaware had set fine bunches, which were nearly ripe; but they had lost their foliage. The Norton was sound; Concord had rotted some. Thinks proper handling will produce sound fruit. Said he: "There are too many vineyards in grass." His trees and vines are young. Peaches dropped—cause, the sting of the curculio.

This opened the door for Dr. Hull, who is some on the little Turk. The Doctor made this remark, which we incline to put on record verbatim: "If I had bred curculio to the utmost

capacity of my trees, turning all my fruit into curculio breeding material, I could not have bred one in five hundred of those found on my place; I think I have captured *two millions!*"

Looking at fruit growing by those lamps, what chance is there for a sloven, a laggard, or a dunce, to ever raise a peach or plum?

Committees were appointed to examine and report upon the fruits on exhibition. There being no premiums offered, and all exhibitors doing so well, we will simply give their names as nearly as we can, begging pardon beforehand, if we shall be so unfortunate as to seem to overlook any one. Mrs. Smith, Mrs. C. Windsor, Tom. Walker, Geo. Rapp, Joseph Dickerman, Mr. Knight, H. S. Christian and C. Windsor. *Flowers*—by Miss D. B. Beazy; *Mesdames* Corby, Barclay, M. Ann Miller, Caffine, Allen, Smith, D. W. Goff, Harvey, Bote, Dover and Rapp—a beautiful bouquet of grasses from the last named lady. It will hardly need a mention that the skillful hands of these fair ladies also produced the delicate cakes which graced the table.

After the company had been entertained with music from the Misses Benson, and had their feast of reason—at the instigation of the President an onslaught was made on the good things provided; this occupied perhaps half an hour. We thought it impossible to bring that company to listen to another talk—but they did, and seemed so well pleased and attentive, that the writer and Dr. Hull, and Messrs. Peabody, Cochran, Guy and Squires, all gave them short addresses. Midnight found us still there, loth to say good night; but, finally, the last man had left; the school-house, deserted, forlorn and dark, was once more alone, and we sought our beds very tired, but well pleased with our entertainers and the opportunity to labor in a good cause. Among the pleasant thoughts our memory will ever cherish—will be our visit to Victoria.

### Horticultural Exhibition at Louisiana, Missouri.

On the 4th inst., a horticultural Exhibition was held at the Fair Grounds near the beautiful city of Louisiana, in the county of Pike. Being honored with an invitation to deliver an address on the occasion, we were present, and were agreeably disappointed in meeting so large a number of ladies and gentlemen in attendance. The fair grounds are equal to any in the State, outside of St. Louis, and the officers are deserving great praise for the energy, good taste and skill, they have exercised in erecting their amphitheater and other buildings, and in the general arrangement of the grounds. The Arena for the exhibition of stock, is one of the largest in the State—larger than that of St. Louis. Splendid stalls for the accommodation of stock have been made, and nothing has been left undone to make the fair, which will open on the 28th inst., a most prosperous one. The most liberal premiums are offered, and the officers have left no stone unturned to offer every inducement to exhibitors and visitors.

We have not time to give details of the recent Exhibition. The show of apples and grapes, however, was unusually fine. Below will be



found a list of the principal exhibitors, with the varieties exhibited on the occasion.

By STARK, BARNETT & Co.—Apples: Fall Pippin good, Herefordshire Pearmain, White Bellflower good, Esopus Spitzenberg good, Summer Pippin, Milam, Rome Beauty, Smith's Cider good, Rambo, Vandevere, Baldwin, New town Pippin, Newark Pippin extra, Wine Sap good, American Golden Russet good, Pryor's Red extra, Sheep Nose, Golden Sweet good, Horse Apple good, Rawles' Janet, Peck's Pleasant extra, Willow Twig extra, Porter extra, Tulpahocking good, Pennsylvania Red Streak extra, Yellow Bellflower, and three varieties unknown.

Pears: Belle Lucrative, Buffum, White Doyenne, Flemish Beauty, Glout Morceau, Duchess d'Angouleme, Urbaniste, Oswego Beurre, Jalousie de Fontenay Vendee, Vicar of Winkfield, Louise Bonne de Jersey, Beurre d'Anjou, Easter Beurre, Bartlett, Orange Quince.

Grapes: Concord good, Ives Seedling good, Hartford Prolific good, Diana and Norton's Virginia good, Delaware, Iona.

By JACOB FRY—Rome Beauty extra, Rawles' Janet extra, Newark Pippin extra, Rambo extra, E. Spitzenberg extra, N. Y. Pippin good, Horse Apple extra.

By JOHN DEGRAT—Concord extra, Delaware good, Louise Bonne de Jersey extra.

By DR. STEWART—Concord, Rhode Island Greening good, White Bellflower extra, Pryor's Red, Willow Twig extra, Rambo good.

By WM. KLING—N. Y. Pippin extra, Rambo extra.

By S. O. MINOR—E. Spitzenberg good, Yellow Bellflower, Rareripe good, Fulton extra, Rawles' Janet good, Maiden's Blush good, White Bellflower, Rome Beauty extra, and three varieties unknown.

By JOHN E. SHANNON—Large Romanite, Rambo, Yellow Bellflower good, Roxbury Russet good, Tulpahocking extra, E. Spitzenberg, Fall Queen good, R. I. Greening, Winesap good, Baldwin, Rome Beauty, Maiden's Blush good, Pryor's Red good, Delaware good.

By LUTHER REED & BRO.—Delaware, Concord extra.

By MAJ. McMOORE—Fall Pippin, Vandevere Pippin, and two varieties unknown, Delaware. By J. D. DAWSON—Delaware extra, Iona extra, Concord good, Large Beet and Early Rose Potatoes.

By J. C. ALLISON—Maiden's Blush good, Old Wife Pippin, Rambo.

By A. M. VAN HORN—Strawberry extra, Northern Spy extra, Maiden's Blush good, Ky. Sunday Sweeting good, and two varieties unknown, Buffum pear.

By B. F. LAZEAR—Concord extra, Taylor's Bullitt, Catawba, Isabella, Ives Seedling, Delaware extra, Cassidy, Union Village, Hartford Prolific, Chickasaw plums. Two varieties of apples, unknown.

#### Alton Horticultural Society.

[Abstract of Proceedings of August Meeting.]

Mr. Jarboe, of Jerseyville, exhibits a grape-vine injured by insects and desires to ascertain what species of insect does it.

C. V. Riley, of Missouri—The injury is caused by a brown leaf hopper about one-third of an inch long. It resembles a beetle. If you try to catch it, it will probably evade you as it jumps about like all the hoppers, and is not there when your fingers are. It does the injury by puncturing for the sap, and not to deposit an egg. I am inclined to think the injury to the berry is caused by the same insect. The scab on the apple is usually attributed to rust, injury by frost or fungoid growth. I am of the opinion, that in a majority of cases it is caused by an insect, which gnaws the skin and causes that appearance. There is, without doubt, a scab caused by fungoid growth; this can be scraped off, but in many instances it will be found that it is caused by a green worm (*Loxotaenia zozana*).

#### GRAPE ROT.

President Starr asks for information in regard to the grape rot. In his old vineyard he finds about fifty

per cent. of Catawba rotted, and about twenty-five per cent. of Concord; Delaware healthy.

Mr. C. V. Riley—I am inclined to think that the rot in the berry can be attributed in a great measure to some constitutional defect in the vine. In passing through a number of vineyards this season, I have noticed that the rot was not confined to any particular portions of the vineyard; that while we would find one or two vines with the fruit almost entirely destroyed by rot, those immediately surrounding it were entirely exempt, and so through entire vineyards; particular vines seem unable to resist the attack, while those immediately adjoining may be exempt.

President Starr—I can't think it is owing to any constitutional defect in the vine, neither do I think that the theory advanced by Dr. Spalding at our last meeting, "that shallow preparation of the ground before planting, was one reason of the rot"—is correct; my experience this year differs entirely from such conclusions. I have vineyards on different soils, and with different preparation of the ground before planting, and I find most rot on my ground that was most deeply prepared.

J. M. Jordan, of St. Louis—I don't know that I can throw any light on the subject of rot. I have lost all confidence in the statements of our scientific men. I have seen grapes grown where scientific men say they can't be grown. I do not disapprove of scientific investigation, but I do disapprove of stating as facts what are merely suppositions. I have grapes growing this year where you could not pick a handful of rotten grapes. I believe I can take any vine and make it produce rotten grapes, or I can make it produce sound fruit, free from rot. Close pinching is the main thing. Keep the foliage in check. The soil should be well under-drained, as I don't think one can grow fruit or vegetables with the feet of the plants in water. The rot this year is extensive, but on under-drained soil, where a careful system of close pinching has been followed, we find the grapes nearly exempt, as compared with those vineyards where a different system has been followed.

Mr. Riehl—My vines are planted on bottom land; more for the purpose of raising plants than fruit. I have rot on nearly every variety except Herbemont Norton's, Cynthiana, and a few others of that class. Among the Rogers I find No. 4 to be the worst of all; No. 1 the healthiest, and has the best show of fruit of any of the numbers.

President Starr—I have found mildew on the branches of the Norton, but none on the leaves.

The Committee on Small Fruits submitted the following:

"We find on the table a cane of the Philadelphia raspberry of this year's growth, full of fruit. This is somewhat unusual, and, in our opinion, is owing to the extremely wet season, and will, we think, be only found on those canes which, having made a strong growth early in the spring, have made a terminal bud, and then making a second growth, are in the condition of bearing canes as usually found on canes of the previous year's wood."

Several stated that they find different varieties of raspberry and blackberries producing fruit on this year's growth.

Mr. Hyde being called upon for information in regard to root pruning, reiterates what he has previously stated in regard to the effects, and that he has the utmost confidence in that method of treating pear trees as a preventive of blight.

C. V. Riley—I visited the gardens of Mr. Shaw in St. Louis, who has made a business of experimenting with different methods of preventing blight for the past twenty years. He has thoroughly tried the system of root pruning, and says it is of no use. He root-pruned so thoroughly as to cut off all the roots even under the tree. He finds trees trained on the espalier system exempt.

President Starr—If I understand the system of root pruning, as advocated by some of our members, it is simply to cut off all lateral roots at a certain distance from the tree, one effect of which is to make them root deeper. Possibly the want of success in Mr. Shaw's can be attributed to the fact that he did it too thoroughly, by cutting off tap root and all.

Mr. Bortman's place consists of ten acres, every rod of which is made to produce something productive of profit or pleasure. He commenced the improvements of the place within the past two years, and has only lived upon it about ten months. One would suppose from the appearance of comfort and luxury by which he is surrounded, that it had been undergoing constant improvement for many years. He has about two acres in vineyard, trained on wire trellis, showing clean culture and careful attendance in pruning and training. His house, which has in it all the modern improvements and appliances for the saving of labor, has the appearance of an oriental villa. What will astonish those most who have seen the house is the fact that it was contracted for in Chicago, and completed

at a cost of only \$5,000. The house is truly beautiful, comfortable and commodious. His cellar is spacious and divided into seven or eight compartments, one of which is devoted to wine. Mr. Bortman is an amateur Horticulturist, but with his skill and industry we have no doubt derives a larger income from his ten acres than many, lacking the qualities he possesses, do from one hundred.

The committee appointed to report on potatoes and vegetables submitted the following:

The committee beg leave to report that they find on the table samples of Early Rose, Climax, Early York and Early Goodrich potatoes, all very fine, from F. Curtis, of Alton. From S. B. Johnson: Early Rose, Early Goodrich and Early York. From Isaac Snedeker, of Jerseyville, 54 pounds of Early Rose, the product of a single eye. Brasil and Bermuda sweet potatoes and Early Rose, from Mr. Jarboe, of Jerseyville. Also Early Rose potatoes, and the following varieties of tomatoes from D. L. Hall, of Alton: Keys Early, Manpay's Superior, Eureka, Orangefield, Gen. Grant, Alger, Crimson Cluster, New York Market, Lester's Perfected and Extra Early Red. Of these Mr. Hall considers the Extra Early Red to be earliest, and Lester's Perfected to be the most productive and best. Also from Mr. Johnson, sample of Surprise oats, which seem to be something really valuable, yielding great crops of extra quality. Your committee also took samples of Early Rose, Climax, Early Goodrich and Early York, and put them to the test of fire and water, as our fathers used to do with the witches. But from this test, in quality, came first the Climax, and next the Early Rose; but when we consider that the latter outyields the former in about the proportion of two to one, we must give preference to the Rose. The Early York, though very fine, was not quite mature; and the Early Goodrich, though much better than last year, is not in quality equal to either of the others. No rot has appeared as yet on any of these varieties. We do not mean to say that either of these varieties are better than the old one (we all know, called Ne-shannock,) used to be, but they are earlier and not so liable to rot.

D. E. Brown—I don't think the society should be used to advertise any variety of fruit or vegetable, but as the report may lead some to suppose that the Ne-shannock is profitable to plant, I wish to state that in my judgment, it will not pay for planting.

E. A. Riehl—I consider the Rose better in quality than the Goodrich, at least ten days earlier; but I am not prepared to say that it is more productive. Mr. Curtis and Mr. Johnson consider the Rose more productive, earlier and better in quality than the Goodrich.

#### REPORT OF COMMITTEE ON ORCHARD FRUITS.

The Committee find on the table, from Mr. A. A. Hilliard, nine sorts of apples and five of pears. Among the apples we notice the Alexander, a large and fine market apple. Mr. Hilliard, however, does not think it very profitable, as it is not very productive with him. Sops of Wine, a good market apple—productive, fair appearance, and ships well.

Among the pears we notice the Richardson, which we would most unqualifiedly condemn for all purposes. It is early, and of good appearance, but invariably rots at the core before it gets ripe, whether left to ripen on the tree, or picked before ripe and ripened in the house.

From J. E. Starr, Early Harvest, Benoni and Red Astrachan apples. The Benoni is an apple of excellent quality, ripening in July and August, that should find a place in every family orchard. It may not be out of place to say that the Red Astrachan and Deterding's Early are identical. We have the trees procured from different sources, and planted side by side, and the fruit is alike, the season of ripening and the habit of the tree the same.

From Mr. Holland we find on the table specimens of the Purple Fig. The plants were grown in tubs—wintered in the cellar, and planted out doors in the spring. They may be grown successfully with less trouble as follows: Plant them in the open ground out of doors, and instead of making one stem, compel them to make several; in the fall, bend down these stems and cover with earth; in the spring, uncover and straighten up the stems, and you will get a crop of figs as a reward for your labor.

A consignment of Bartlett pears from California arrived in New York last week, and the account says they were readily picked up at fifty cents each by the extravagant and curious. That is a handsome margin of profit on pears, which cost in Gotham, say eight cents apiece.

A. T. Stewart says his business never was better than this year, and that he never advertised so much before. He gives his advertisements credit for keeping his trade lively in dull times; yet less successful men than he insist that 'advertising don't pay.'

## The Vineyard.

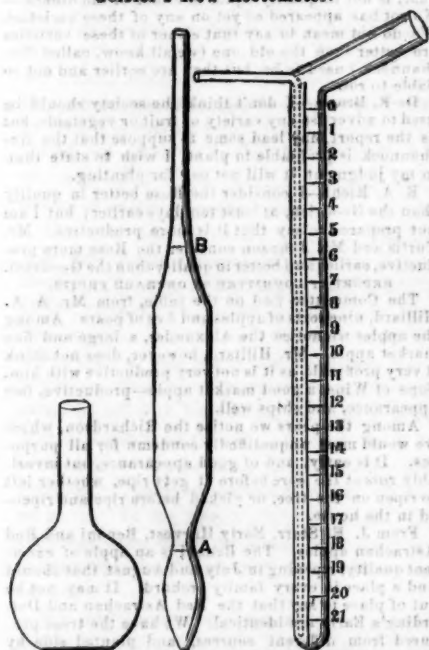
### WINE MAKING.

The vintage is now at hand. The luscious grapes must soon be gathered; and, while much is being sold as table fruit, still, there is much that will go to waste unless made up into wine. Many are anxious to try the making of wine, and we have numerous inquiries as to the instruments used and the methods to test must.

The method of testing the sugar in the must is very generally understood, the use of the saccharometer being now quite common; but, the ascertaining the amount of acid in the must, while equally important, is much more difficult. We copy the best description of the best instrument in use, from the Patent Office Report of 1860. We may mention that almost all the instruments for sale, coming from Germany, have the instructions accompanying them in that language.

We furnish cuts of the several articles that compose the acetometer, to aid the explanation. Along with them must be had some tincture of *litmus*, *litmus paper* and *tincture of ammonia*, which can all be obtained from the druggist.

#### Geisler's New Acetometer.



"Besides this instrument, there should be ready three small glasses; one filled with tincture of litmus, the second with a solution of 1.369 per ammonia, and the third with the must or wine to be tested; likewise, a taller glass, or other vessel, having its bottom covered with some cotton, in which glass or vessel the burette, after being filled with a solution of ammonia, is to be placed in an upright position until wanted.

"The following is the mode of using this instrument: After the must and the tincture of litmus have received the normal temperature of 14° Beaumur (63° Fahrenheit), the quantity required of both substances is brought into the mixing bottle by means of the pipette, which is first filled to the division line A with the tincture; and after this tincture has been emptied

into the bottle, the pipette is again filled with must to the line B. To fill the pipette, place its lower end in the glass containing the tincture or the must, and, applying the mouth to the upper end, gently cause the fluid to ascend above the line before mentioned. The opening at the top is then quickly closed with the thumb. By alternately raising the thumb and pressing it down, so much of the tincture of litmus or must is allowed to flow back into the glass as shall lower these fluids to the lines A or B, respectively. In bringing them into the bottle, the last drops must be forced out by blowing into the pipette.

"Holding the smaller tube of the burette in the right hand, it is brought into the vessel containing the solution of ammonia; while, by applying the lips to the mouth of the larger tube and drawing in the fluid, this tube is filled exactly to the line 0 of the scale.

"Now, holding the mixing bottle by the neck, between the thumb and first finger of the left hand, place the smaller, or dropping tube of the burette, into the mouth of the bottle, which must be constantly shaken; let enough of the solution of ammonia thus be brought, drop by drop, from the burette into the mixture in the bottle, till the red begins to change into blue, or till it has been converted into the deep, reddish-blue, of the purple onion. This tone of color is the proper sign of the complete saturation of the acids. To distinguish it still better, turn the bottle, keeping its mouth closed with the thumb, and examine the fluid in the tube-shaped neck of the bottle; and, afterwards, if required, add to it another drop of the solution of ammonia. This operation is to be repeated until the proper tone of color—neither red nor blue—has been reached. If some of the fluid should adhere to the thumb, it will not effect the result, as the quantity of the solution of ammonia used and marked on the scale of the burette shows the quantity of acid.

"After thus fixing the precise point of the saturation of the acids, the burette is held upright, and the quantity of the solution of ammonia consumed is accurately determined—that is, to what line on the scale the burette has been emptied. The quantity of the solution so used corresponds to the quantity of acid contained in the must or wine, the larger division lines opposite the numbers indicating the thousandth parts, and the smaller lines or dots which divide the space between one figure and another into ten subdivisions marking the ten-thousandth parts. If, for instance, the testing fluid, or solution of ammonia, has in any experiment been consumed to the third small line below figure nine, the quantity of acid thus marked 9, 3, is nine three-tenths thousandths.

"Until the eye has learned from practice to recognize the points of saturation by the tone of color, it may be well to undertake a series of provings for the purpose of fixing the results, testing the must or wine already examined by means of litmus paper. When the mixture in the bottle begins to turn blue, put in the end of a slip of litmus paper to the depth of one-half inch, and then draw this end through the thumb and first finger, moistened with water. As long

as the acids are not completely saturated, the end of the blue litmus paper dipped into the fluid will appear more or less REDDENED. Not until it ceases to exhibit this appearance, or till the test paper remains blue, after being wiped off, will the point of saturation be reached.

"In examining red must or wine the method is to be modified as follows: Instead of filling the pipette with tincture of litmus, first fill it with water up to the line A, and then transfer it into the bottle. After the quantity of must or wine needed has been added, drop six-thousandths of the solution of ammonia into the mixture, constantly shaking it while it is dropped; then test it, and so on, after every further addition required, with litmus paper, until it shall no longer be reddened after it has been wiped off."

### A VISIT TO VINELAND.

MR. EDITOR: A few days ago Mr. Geo. Long, vineyardist, Mr. Jos. Clark, nurseryman, and the writer, made a short visit to Vineland—a place that is worthy of the name, and we might add peach and apple land.

We took seats in the cars at Bailey's Station. Did not take much notice of country along the road until we arrived at Victoria. Here we were especially pleased with the town and surroundings. On each side of the railroad the land rises gradually, with some beautiful cottages built among the forest trees. Some of the land owners have laid out their lands in small tracts, suited to fruit farming. This is what makes a country pretty and inviting to the new comer. Small farms well tilled; thorough culture; which every fruit farmer at least, should inscribe on his banner, if he would be successful. Next station is DeSoto. Col. Bainbridge is the Fruit King here, as he was eight or nine years ago in southern Illinois. The Colonel has one of the finest situations in Jefferson county; we had the pleasure of going over his place last fall. Many of the people hereabouts have stone on the brain. We have been told the land owners for miles around carry samples in their pockets; and every other man you meet is a real estate agent.

Vineland is the next station. Here we left the cars for a stroll around the orchards and vineyards. The first place we visited was that of our friend W. Bennett, from Illinois. He has been here going on two years, and has some fine young grape vines. His year-old grape vines, and vines put out this last spring, are the finest we ever saw. When he plants a vine, it is planted—not stuck in. He digs the holes through a gravelly stone surface, eighteen inches, to the red clay sub-soil; he puts in a little top soil, and then puts in his vines, covering with top soil, finishing with the clay. Saw vines near by that had been indifferently planted, two years old, not as good as his. Our friend's motto is, "Thorough Culture"—we agree.

Next in our tramp was Mr. Brachvogel, a German. He has twenty-five acres in vineyard—six acres Norton's Virginia, five or six Concord, Clinton two or three acres, some Taylor's Bullet, &c. This place shows the calamity of too much land—600 or 700 acres inclosed. Agriculture and horticulture mixed, which is still



worse. His vines are being trained after the European style. They had been literally butchered—cut off at three to four feet high, with all the laterals and a part of the leaves—six to eight canes being left for next year's crop. Mr. B. has got a fatherland vine-dresser; but, if he wishes to make his vineyard a paying institution, he had better send his imported vine-dresser back to the old country, and get a live, wide awake Western vineyardist; such a one as our friend Mr. Long, who has had seven years' experience.

Here we will step aside to remark that our friend, Mr. Long, is one of the most practical vineyardists in Missouri. He has had under his charge twenty-five acres this season, belonging to Col. N. J. Colman, that for well-trained and cultivated vines, cannot be surpassed in Jefferson county. In one of Mr. Brachvogel's young vineyards, the stumps had all been white-washed, looking, at the distance of half a mile, like a village cemetery. He had done this to kill grubs, as they had been destroying some of his vines: we think it would have been better to have grubbed out stumps and grubs altogether. Our friend has a beautiful place, but too much land. "Ten acres enough," says Edmund Morris; but, for our own part, give us forty acres—enough for pasture, corn and garden plot.

The next place on our round was that of Dr. Dyer, who has the prettiest situation about Vineland. We believe the Doctor is an Eastern man, but now "a revised Yankee," as Theodore Tilton says. The Doctor has a fine peach orchard, well loaded with the finest peaches we have seen this season. We did not see a rotten speck or a sign of a curculio in his orchard. He has some twelve or fifteen acres in grapes; six acres of Concord; six years old, planted 5 by 6, trained on trellis. In this vineyard was considerable rot. The Doctor is going to remove every other vine, and thereby prevent the rot another season. He has a variety of vines: Iona, Israella, Delaware, Norton's Virginia, &c.—young vines, all doing well. We had not time to see his young apple orchard, which is said to be the finest of its age in Jefferson Co. There are several other fruit farms and nurseries we had not time to see—Dr. Childs, Bowen, and Rataburn's. We believe the land through this part of the county is the best adapted to the growth of the peach and apple: have not seen, in Illinois or Missouri, such thrifty, young apple orchards. One feature of this place we especially like: A man can buy any sized lot he wants, from one acre up to one hundred.

B. FRANK SMITH.

Pevely, Jefferson. Co., Mo., Aug. 12th.

#### Thinning out Grapes.

Very few persons prune their grape-vines sufficiently in winter or early spring to make the thinning of the fruit in summer unnecessary. In fact, it is, taking all things into consideration, better to prune the vines rather long, and then thin out the bunches. But the amateur, and sometimes the professional grape-grower, who has said to himself at the time of the annual pruning, "I will leave a little more wood than usual, and then thin out the fruit," often finds his greediness gets the better of his judgment, and too much fruit is allowed to remain. A few bunches, perhaps, were taken out a month or two ago, but there is, and the owner and gardener knows it, far too much left for the good of both

vine and fruit. How many times we have seen young two and three year old vines with one or two hundred bunches of grapes upon them, and perhaps the owner invites his friends to view the wonder; but this is generally before they are ripe, because that particular time seldom comes with such prodigies of productiveness. Not many years since we were asked to step into a friend's garden and see a three-year old Delaware vine, upon which there were two hundred and fifty bunches of very large and handsome grapes—not ripe, however—and our friend said that he could not account for their lateness in maturing, because it was then the last of September, and Delawares should ripen by the first. To one who is not accustomed to such freaks of nature, it does seem strange that a vine is capable of producing and carrying to full size a crop of grapes, and yet not be able to ripen them; but this is often the case, because the fruit does not call for but very little nutriment until the seeds form and ripening commences. It is the seed and saccharine matter in the fruit that tax the strength of the vine; therefore thinning out the bunches or cutting away a large portion of them when there are too many, may be done with benefit any time before the seeds are hard and ripening commences.

Those who have neglected to thin out their grapes should do so immediately, and not be afraid of lessening the number of bunches, because a few well ripened are far better than many green ones.—*Hearth and Home.*

### Colman's Rural World.

PUBLISHED WEEKLY BY NORMAN J. COLMAN, EDITOR AND PROPRIETOR, at 612 North Fifth St. St. Louis, Mo., at \$2 per annum, in advance. A FREE COPY for one year to any person sending a club of five new subscribers and Ten Dollars.

ASSOCIATE EDS.—WM. MUIR AND C. W. MURPHY.

#### SPECIAL CONTRIBUTORS:

M. G. Kern, Francis Guilwitz, Rockwell Thompson, A. Fendler, Carew Sanders, Mrs. E. Tupper, O. L. Barler, E. A. Riehl, Mrs. M. T. Davies.

Advertising Rates—25 cents per line each insertion inside advertising columns; 35 cents per line each insertion on the last page; double price for unusual display. Sixty cents per line for special notices. Nothing inserted for less than One Dollar per issue.

### EDITOR'S TABLE.

#### The Rural World for Fifty Cents.

In order to greatly increase our already large and growing circulation, we propose to send the "Rural World" from this time to January, 1870, for fifty cents. This will barely pay the actual cost, but we are determined to spare no efforts to take in the whole Rural family of the West as our readers. We want them to partake of a feast from the board we set for them weekly. Our friends will confer a great favor by soliciting those who are not already subscribers to give us a trial for the balance of the year. Surely every farmer in the West and South-west can afford to spare fifty cents to give a good Agricultural paper a fair trial. We feel satisfied that no one who does thus try it, would be without it hereafter for several times its price.

#### BOOK NOTICES.

On our table we find some regular valued visitors for September.

LIPPINCOTT'S MAGAZINE has some well-written papers. "Land Monopoly" is, on the whole, sound and good—but presents facts in their hardest phase.

The GALAXY has a continuation of those well-written papers on large and special farming. The present article on "Jersey Cows" will be read with much interest. "Our Criminal Population" is an important paper. "The Unsocialness of Society" strikes at the root of a class of facts too widely existing in society.

The WESTERN MONTHLY makes quite a fair show among its elder Eastern brothers, and for solid, valuable, interesting matter, takes no low position.

The HERALD OF HEALTH is one of those open, clear, consistent reformers of physical and social abuses, that men often love to see and highly appreciate, although they cannot practically apply the doc-

trines. We believe in writing up the people instead of down to them. "A Horticultural School for Girls" is a vast step in the right direction. We shall notice it more in detail at another time.

EUROPEAN VINEYARDS, by W. J. Flagg: Harper & Bros., New York.

We have, before, called attention to this excellent work, and conceive that no work has appeared in connection with the branch of industry that it represents, that furnishes as clear, simple and impartial views on the subject treated. The treatment of diseased vines, is, of itself, worth the entire cost of the work, and we hope to have the views given here thoroughly tested in our Western vineyards.

THE CIDER MAKER'S MANUAL, by J. S. Buell: Buffalo, Haas & Kelley, 198 and 200 Main Street.

Through the kindness of the publishers, we are in possession of this really useful little Manual. Its production shows most clearly the deep interest felt in the production of domestic beverages. Upon the management of cider, information is much wanted—and the work before us is a valuable aid.

There are several points not quite clear nor correct, that, in a future edition, can, and no doubt will, be amended. In naming the best qualities of cider and best varieties of cider fruit, the "Canfield" is always named instead of "Campfield"—which is no doubt the variety referred to. We give the spelling in use by all the authorities, but, as spoken by many practical men, it sounds like Canfield.

On page 16 we find the following:

"It is known that the rich soils of the Western States yield apples unequalled in size—but inferior in quality to those produced on Eastern limestone soils, or where the vegetable matters form a less considerable element, and red oxide of iron occurs more frequently."

There is either a looseness, prejudice or ignorance, in this statement, that wants correction. Are there no "limestone soils" or "red oxide of iron," or good cider apples or good cider in the West? The very full quotations from Western men and Western journals, used in the work, tell another tale. What the writer, perhaps, means is, that some of the varieties so celebrated in the North-east, become soft, insipid fall-fruit, instead of the firm, brittle, spicy, juicy, late keepers they are in their native home. This is true of some varieties—but that the West has an individuality in its fruit, and the products of that fruit of the very highest character, is making itself felt and acknowledged by all.

In several places in the book, the value of "sour apples" is clearly indicated, and considerable stress laid on this point—yet the Campfield (Canfield?) is laid down as the cider apple of New Jersey par excellence—which is a sweet apple.

We remark the introduction of many very irrelevant articles, notorious among which is the following on insects:

"Another method for destroying the various insects and enemies of the orchard, is to bore with a half-inch bit, one or more holes into the body of the tree, to the depth of two inches, and pack each hole full of calcined sulphur, and stop the orifice tight with wax or a short plug, sawing the same off even with the bark of the tree. This process will not injure the tree; and to be effectual should be done in the month of February or before, so that when the sap starts in the spring, the sulphur will be carried into the circulation, and thereby prove fatal to the worms, as soon as they commence feeding upon the foliage."

It is unfortunate that such a miserable, exploded humbug, should appear in such a really practical work; and that it should appear on the twenty-first page, where it is likely to disgust intelligent men at the very commencement of its usefulness, is singularly unfortunate. Independent of a few faults, the book has much valuable practical information upon subjects that are just now engaging much of the attention of Fruit Growers—the Manufacture of Cider and Vinegar.

Everybody who wants to buy any Apple stock or Hedge plants, should read W. H. Mann & Co.'s advertisement in another column—they send out only first-class stock.

SOUTH-DOWNS AND COTAWOLDS, WANTED—Col. N. J. Colman: I wish to purchase a full-blood South-Down ram, and perhaps a Cotawold. Can I get one, or both near St. Louis, and at what price can they be delivered at the Depot of the St. Louis and L.M.R.—also, price of ewes of each kind? J. K. C. Libertyville, Mo.

REMARKS—Those having stock of any kind for sale should advertise. Those wishing to purchase, will then know where to send their orders. We can then give the required information.

## ST. LOUIS FARMERS' CLUB.

SATURDAY, Sept. 4th, 1869.

At the time for calling to order, neither of the presiding officers being present, Prof. Spencer Smith was called to the chair. The minutes were read and approved.

Dr. Henderson, however, thought there was a mistake in quoting Mr. Votaw as having said he plowed stubble lightly. He understood him to say that he plowed lightly the first time, and a second time more deeply. Mr. Murtfeldt corroborated the statement.

## FALL SEEDING—WHEAT.

Mr. Murtfeldt asked attention to the different methods of seeding to wheat. He had noticed wherever he had attended reaper and mower trials this year, that wheat which had been drilled had produced much the best crops. When seed is not covered at a proper depth, the roots will be shallow or near the surface, exposed to frost, and liable to winter-kill. A wheat grower in Jackson county sows with a drill three pecks to the acre, and finds it about the right quantity. Our wheat will not tiller as much as wheat will in England, hence we need to sow more seed than they do. He had seen 78 stalks of rye grow from one seed in his field. We need a cool, moist spring, to make a good crop of wheat.

Mr. Peabody asked information about the best varieties to sow.

Mr. Murtfeldt said there is a reversion of opinion about seed wheat of late. Mr. Eisenmeyer, of Illinois, who is both a wheat grower and a miller, advocates getting seed from the South, instead of from the North. Seed grown in the South will ripen earlier when sown here, than the same variety will that has grown here. He recommended the Tappahannock, Early May, the Blue stem and Soule's wheat did well formerly, but are now discarded. Millers say that wheat should be cut about four days before it is fully ripe, for the mill—for seed, it should be fully ripened before cutting.

Dr. Henderson said he had been engaged in growing wheat for some years. He wanted to know more about it. It is one of our most important crops commercially. It is found of late that "city rings" have much to do with prices. He would like to have the subject discussed thoroughly, and with that view he moved that it be considered in the following order: First, preparation of the ground; second, what time to sow; third, what varieties; fourth, how to sow.—Adopted.

Dr. Morse said the preparation of the ground depended much upon circumstances. The best time for sub-soil plowing is, in the fall. The clay sub-soil, if thrown up to the surface [the Doctor here evidently confounds sub-soil with trench plowing—sub-soiling, proper, leaves the lower stratum of soil beneath,] will become ameliorated by exposure to frost and rains during the winter. Then if the ground is put in oats, barley or corn, a light plowing in the fall for wheat will generally be sufficient; and timothy may be sown in many cases just as well without plowing.

Dr. Henderson said, where the ground has been prepared by sub-soil plowing the fall before and well cultivated through the season in some crop, he agreed with Dr. Morse that it did not need more than a light plowing. But it is a question whether it is best to plow twice for wheat in any case. It is a question whether the exposure of the soil to the extreme heat of our August sun does not do more harm than good. Lay a plank on the ground, and you will find the soil in better condition under the plank than near it. As to depth of plowing—upon general principles, would plow as often and as deep as possible. Is in favor of deep plowing all the time—the deeper the better. As a matter of drainage, it is of consequence and prevents heaving out by frost. Would sow about as early as he could get the ground ready, say 20th of September. Would sow late to avoid the fly, but as early as that object could be attained. For early sowing, less seed is required to the acre than for late; because the late sown is not so sure to get well established. Would prefer sowing broadcast, if he could have a hand that understood sowing well. The drill sometimes drops two or three seeds on top of each other, which is a disadvantage. For varieties, he prefers the Tappahannock—it has stiff straw, stands up well, stands cold well, and yields well. For light clay lands, the Red or White May are good varieties. Millers say that early varieties make the most flour.

In answer to a question, Dr. H. said he was inclined to think it best to plow clover or grass land twice in preparing for wheat. It would be a good plan to run a trench or sub-soil plow, but he thought the ground in this section is generally too hard for sub-soiling in August and September.

Mr. Adie said that last year he had procured Early May from Tennessee, and sowed it with Tappahannock, side by side. The Early May fell down badly; the Tappahannock stood up well. The Blue Stem, being late, rusted. He had succeeded well last year with the Golden Chaff—the straw was strong and bright.

President Thompson (who came in soon after the minutes were read), said that last year he had put in two pieces of Tappahannock wheat with the sulky plow, and raised 25 to 30 bushels to the acre. The Tappahannock is the best variety; it is earlier and escapes rust. He recommended covering with a sulky plow or cultivator in preference to drilling.

Mr. Adie said if the ground is foul, you cannot work with the sulky plow. He had bought one last year for the purpose of putting in his wheat with it, but the ground being hard, dry and foul, could not use it.

Dr. Henderson said he wanted to know about the right depth for covering wheat. He had read that one and a half inches was the proper depth. Had noticed that grains at various depths sprouted all alike. If a grain was on top of the ground, it would send down a straight root to a certain depth and then branch from that point, and he doubted whether it was a matter of much consequence about covering at a uniform depth. He wished farmers would make observations upon this point. He preferred to leave the ground rough in the fall, and roll it in the spring if you can catch the ground dry; but not roll it wet.

Mr. Adie asked how to prepare the seed? Had heard or read of a gentleman who rolled his seed wheat in plaster, and by so doing had raised ten bushels more per acre. Some advocated this practice, and others preferred sowing plaster on the land.

Dr. Henderson had never sown plaster except on clover.

Prof. Smith said he had some experience with Nova Scotia plaster—ground, not calcined, as that spoils it for manure. On upland meadow he had seen wonderful results from it. On low land it was not observable.

Mr. Murtfeldt said he believed it was conceded that there are no manurial qualities in plaster. It only attracts ammonia from the atmosphere.

Prof. Smith—No one thoroughly understands the action of gypsum on the soil. It is composed of sulphuric acid and lime. It may be that it becomes decomposed in the soil, and its component parts act as manure in addition to attracting ammonia. Clover contains a good deal of sulphur, and it may be that it gets it from the gypsum when that article is used. Agricultural chemists have not settled the matter.

Dr. Henderson said gypsum is most beneficial on the broad-leaved plants, as clover, corn, etc. It may be considered at least a present stimulant. He moved that the same subject be continued to next meeting.—Carried.

The President asked for further time to appoint the standing committees.

Mr. Murtfeldt called attention to the Horticultural Fair, to commence next Tuesday evening, and continue three days, and invited members to bring samples of fruit, etc. Five new members were received.

## ON EXHIBITION.

Potatoes—By James E. Adie: Blue Neshannock, Pink-eye, Early Goodrich, Shaker Russet, Harrison, Garnet Chili, and Early Rose.

From Oak Hill Farm, Parker, Russell & Co.: Pears—Buffum, Duchesse d'Angouleme, Bartlett, Howell, and one other not known; a bunch of grapes, ripe, resembling Norton's Virginia—perhaps new.

From C. W. Murtfeldt—Transcendent Crabs, grown at Rockford, Ill.

From Charles Cannon, of Webster—Erythrina Laurifolia—three-leaved, with large spike of dark red flowers.

## THE WEATHER

FOR THE WEEK ENDING SEPTEMBER 4TH.

The week opened with a very slight rain. On the morning of the 23d there was quite a heavy rain for several hours, which produced a fall in the temperature and all the symptoms of autumnal weather. The reduction in the mean temperature, as compared with the previous week, is 11°; but the range has been nearly the same.

There are still indications of the heavy fall rains which terminates the summer heats, and produces the serenity of "pale autumn."

The mean of the week, 70.23.

Maximum on the 31st, 81°.

Minimum on the 3d, 58°.

Range, 23°.

## ST. LOUIS GENERAL MARKETS.

OFFICE OF THE RURAL WORLD AND VALLEY FARMER, September 6th, 1869.

The weather during the week has been all that any one could wish: the nights cool and pleasant, when the laboring man can get refreshing sleep, and the days not so warm that the drinking of much water was a necessity, and the digestion much impaired thereby. Our fruit stalls are well supplied with pears, grapes and apples, and a few pennies will purchase quite a supply of grapes at least. It is warm enough too, to put the saccharine into our native grapes, and unless some untoward circumstances occur that human skill can not prevent, the vintage of 1869 will be a good one.

All branches of trade are reviving; merchants are frequently heard to say we are selling more goods, or machinery if you please, than usual at this time of the year.

The Chicago papers are laboring hard to show that wheat can not be sold here at market value; that the Grain Association are only buying when they are sure of a profit; that the ocean shipments from this port have proved a dead loss, and a great many other absurd things—among them, that corn, oats and rye are not sold in this market, and that wheat will have to be shipped from St. Louis to Chicago to find men of means to buy and pay for the same. Well! if the readers of Chicago papers can believe all that, it will hardly pay to undeceive them.

Dr. Henderson stated at the Farmers' Club Meeting that with the best information he could get, there was only one State that had an extra good crop of wheat this year, that was Oregon. We think, however, that Minnesota must rank with Oregon, and that the former will put into the general market a great deal the most grain. The prospects for a foreign market are more encouraging; except wheat, crops in England are generally good. We quote:

TOBACCO—Common lugs, \$4@5; planters' do, \$7@8 50; common leaf, \$8 50@9; good, dark do, \$10@12 50; good, bright Missouri, \$12 50@25.

HEMP—Market firm; undressed, \$135@145; hackled tow, \$133 per ton.

FLOUR—XX, \$5 75@5 90; XXX, \$6 75@7; family, \$7; fancy, \$8@8 50.

RYE FLOUR—\$6@6 25.

CORN MEAL—\$4 50@4 75.

WHEAT—Spring rejected \$1@1 02; No. 3, \$1 05; No. 2, \$1 10. Winter No. 3, \$1 10@1 13; No. 2, \$1 15; prime, \$1 20@1 22.

CORN—Mixed, 85@88c; yellow, 90@92c; white No. 1, 95c in new gannies.

OATS—49 to 50c for fair; 51@52c for white.

BARLEY—No. 2, \$1 10; prime, \$1 35; fall choice, \$1 90; a good time to sell if you have a No. 1 article.

RYE—Prime winter 88c.

BUTTER—Choice dairy, 25@30c; choice country store, 25 to 26@27c.

EGGS—16@18c per dozen, shipper's count; 19@20c, recounted.

POTATOES—Millers, \$1 10; Neshannocks, \$1 25@1 30 per bbl.

ONIONS—75c per bushel; small lots from store at \$2 60 per bbl.

SEEDS—Sales 32 sds good flax at \$1 75; choice commands \$2. Timothy, \$3 25.

GREEN FRUIT—Apples, 75c@1 50 per bbl for shipping, and \$2@2 50 for fair to choice eating. Peaches, 25@50c for seedling; 60@75c for budded. Pears, 75c@1 25 per third bus box. Grapes, 4@6c per lb.

HIDES—Western flint at 22c; Southern, 22c; dry salt, 18@19c; green salt, 10½@11c per lb.

WOOL—Tub-washed and picked, 53@55c; fleece-washed—fine, 40@42c; coarse, 40@45c; unwashed—medium, 32@33c; combing, 39@40c per lb.

## St. Louis Live Stock Market.

A good fat bullock is a rarity in our market. The weather is so much cooler now that cattle, even if fat, can be brought to market without apprehension or injury. Meat also will keep longer. Hogs—prime fat ones find a ready market, and there is a good demand for such as will yield plenty of lard.

CATTLE—Choice butchers' stock, \$4 75@5 50; medium, \$4 50@5; thin cattle and scalawags at what you can get per head.

HOGS—Weighing two hundred and fat, \$9@9 50; store hogs from \$7 to \$8.

SHEEP—Good mutton bring from \$3 to \$4 50 per head.





### "Dear Father, Don't Drink Any More."

TUNE—"DEAR FATHER COME HOME."

BY MRS. M. A. KIDDER.

"Dear Father, dear Father, why are you so sad,  
And why are the tears in your eyes?  
Are you sorry that poor brother Benny is dead,  
And gone to his home in the skies?  
Let your own little Mary climb up on your knee,  
As she has many evenings before;  
And if you would make Mother happy again,  
DEAR FATHER, DON'T DRINK ANY MORE.

"Dear Father, dear Father, oh! sing us the song,  
That used to soothe brother to sleep,  
And make darling Mother so smiling and glad—  
She lately does nothing but weep: [Home,"  
Let me lean on your breast as you sing "Home, sweet  
As often you've sung it before,  
And I'm sure it will seem like the old, happy time—  
DEAR FATHER, DON'T DRINK ANY MORE.

"Dear Father, dear Father, don't go out to-night,  
'Tis stormy, and rains, as you see;  
The table is spread, and the tea is poured out—  
Sit down between Mother and me.  
Then Father, dear Father, though hard it may rain,  
We'll close up the windows and door—  
How happy we'd be if you'd only stay home—  
DEAR FATHER, DON'T DRINK ANY MORE!"

### HOME HONESTY.

Everybody says that everybody should be honest: but everybody is not honest, either abroad or at home. That we should be honest in our trades, weights and measures, dealings with our neighbors and with strangers—is clearly right. That a strong principle of integrity should govern us—actually rule us—is what every true man not only admits, but believes and contends for. There is no such thing as being too honest. Honesty is a virtue better than gold, richer than rubies, more precious than gems and costly trappings. It is a richer adornment for manhood or womanhood than wealth can purchase, or place secure. To be honest is to be both like a child and like an angel; and Christ said, of such as little children is the kingdom of heaven.

But, we wish to write a word—a strong word—in behalf of home honesty. There are many people who are very honest away from home, who are quite slippery at home. They make home promises only to break them. As husbands, they make a thousand promises to their wives, and hint a thousand good things, and raise many pleasant expectations, that they seem never to think of again. As wives, they practice a thousand little deceits, equivocate and quibble many times, when straightforward honesty was just the thing required. As parents, they conceal, go round the truth, deceive, and often actually falsify to their children, when the truth is always better, always best.

The children generally see their parents' double dealings, see their want of integrity, and learn from them to cheat, deceive, equivocate, and absolutely lie. The child is generally a chip of the old block. All home deceits, plant seeds of

dishonesty and misery in the heart of home. If honesty, double distilled, pure, strong, is anywhere needed—it is at home. Though a man cheats all his neighbors, he is doubly a villain if he cheats his wife. Though parents deceive half the world, they are doubly cruel and wicked if they deceive their children. "Johnny, come here and let me rock you," said a mother to a little three-year-old, after dinner. "I don't want to go to sleep mother," replied the child. "No, no, mother won't rock you to sleep; mother don't want Johnny should go to sleep; mother will keep Johnny awake; come, now, and have a good rock, and I will tell you a story." And so—half by force and half by price—the boy gets rocked to sleep, and gets at the lips of his mother a lesson in lying he will not soon forget. By-and-by he will practice it back to that mother. Not long since we heard a mother lie a child to sleep in just this way. Not less than a dozen straight-out falsehoods she told him, before the lullaby wrought its spell.

It is a common practice for parents to teach their children deception. Many are scarcely aware of the practices they resort to, to deceive their children. Let them beware how they plant the seeds of falsehood in the heart of home.

### Virtues of Borax.

It may not be generally known how very valuable borax is in various purposes of household use. We find it the very best of cockroach exterminators yet discovered, one half pound, costing but fifteen cents, has completely cleared a large house, formerly swarming with them, so that the appearance of one once a month is quite a novelty. The various exterminator powders puffed and advertised have been found not fully effective, tending rather to make the roaches crazy than to kill them. There is something peculiar either in the smell or touch of borax which is death to cockroaches. They will flee in terror from it, and never appear again where it has once been placed. It is also a great advantage that borax is perfectly harmless to human beings—hence, no danger from poisoning. It is also valuable for laundry purposes. The washerwomen of Holland and Belgium, so proverbially clean, and who get up their linens so beautifully white, use refined borax as washing-powder, instead of soda, in the proportion of a large handful of borax powder to about ten gallons of boiling water; they save in soap nearly half. All the large washing establishments adopt the same mode. For laces, cambrics, etc., an extra quantity is used; and for crinolines, (requiring to be made stiff,) a strong solution is necessary. Borax, being a neutral salt, does not in the slightest degree injure the texture of the linen. Its effects is to soften the hardest water, and therefore it should be kept on the toilet-table. As a way of cleansing the hair, nothing is better than a solution of borax in water. It leaves the scalp in a most cleanly condition, and the hair is just sufficiently stiffened to retain its place. This stiffness, however, can be readily removed, if objectionable, by washing with water. Borax is also an excellent dentrifice. Dissolved in water, it is one of the best of tooth-washes. In hot countries it is used, in combination with tartaric acid and bi-carbonate of soda, as a cooling beverage.

WHEN YOU FEEL A COUGH or Bronchial affection creeping on the Lungs, take **AYER'S CHERRY PECTORAL**, and cure it before it becomes incurable.

Imperturbable good temper is an effectual means of defense against ill-natured sarcasm. The laugh is never long against the man who meets ridicule serenely.

## DOMESTIC DEPARTMENT.

**SALLY LUNN CAKES.**—Take one pint of milk quite warm, a quarter of a pint of thick, small-ber yeast; put them into a pan with flour sufficient to make it as thick as batter; cover it over, and let it stand till it has risen as high as it will, i. e. about two hours; add two ounces of lump sugar dissolved in a quarter of a pint of warm milk, a quarter of a pound of butter rubbed into your flour very fine; then make your dough the same as for French rolls, etc., and let it stand half an hour; then make up your cakes and put them on tins; when they have stood to rise, bake them in a quick oven. Care should be taken never to put your yeast to water or milk too hot or too cold, as either extreme will destroy the fermentation. In summer it should be lukewarm, in winter a little warmer, and in very cold weather, warmer still. When it has first risen, if you are not prepared, it will not hurt to stand an hour.

**SHORT CAKES.**—Dissolve half a pound of fresh butter in as much milk as will make a pound and a half of flour into a paste, roll it out about a quarter of an inch thick, and cut it into large round cakes. Do them in a frying pan and serve them hot. Eat with butter.

**A CHEAP AND GOOD PIE.**—The following recipe for making a good pie is worthy of dissemination: In half a teacup of vinegar put one tablespoonful of butter, one teacup of molasses, one teacup of dried currants, one egg, and a little nutmeg. Roll two soda crackers fine, and add to the above, and you will have material enough for three pies. Try them, and you will make more.

**LOAF CAKE.**—The old-fashioned loaf cake which our mothers used to make—not too rich to put in our school baskets for lunch, and yet one of the most excellent of all the many sorts of cake—may be prepared on bread-making days without much trouble, by taking three cupfuls of bread dough, two eggs, half a cupful of milk, and a teaspoonful of soda, working these thoroughly together; stir in half a pound of raisins, with nutmeg or other spices; let it rise until light, and bake in a moderate oven.

**BURNS OR SCALDS.**—As accidents from these causes are unfortunately of oft recurrence, and most generally fall to the portion of children, a remedy at once simple and always at hand, producing the most beneficial results, cannot be too well known. In case, then, of an accident from fire or any scalding liquid, take lard and flour and make a salve, letting the flour form the chief part. Spread this tolerably thick on pieces of linen or other rag, and apply to the suffering part, changing often, till all the fire is drawn out. I once knew of a little boy who was scalded on the foot, by the tipping over of a saucepan, this remedy was applied with almost instant relief from pain, and changed for fresh bandages about every ten minutes or less. Every one ought to keep this remedy in mind and publish it among their friends.

**A CERTAIN CURE FOR COLDS.**—A remedy never known to fail: Three cents worth of licorice; three cents worth of rock candy; three cents worth of gum arabic. Put them in a quart of water; simmer them till thoroughly dissolved; then add three cents worth of paregoric, and a like quantity of antimonial wine. Let it cool, and sip whenever the cough is troublesome. It is pleasant, infallible, cheap and good.

**WASHING FLANNELS.**—Make a hot suds with good soft soap; put in the flannels, and let them lie a few minutes; then wash thoroughly with the hands. Have ready some boiling water; dissolve a little bluing or indigo, and pour on it sufficient of the hot water to prove the goods; put them in, and let them remain until cool enough to wring. Dry in the air, and iron when slightly damp. Iron on the right side.

**MARBLE CAKE.**—Whites of eight eggs; two cupfuls white sugar; two-and-a-half cupfuls flour; one-half cupful butter; one-half cupful sour milk; one-half teaspoonful soda; one teaspoonful cream tartar. Then take the same proportions, using red sugar sand in place of the two cupfuls of white sugar; put it in pans—first a layer of white, and then the pink dough, and you will have a beautiful cake. When cut, it will be in waves of pink and white.

**BREAD.**—Two cups of cold and one of boiling water; add flour enough to make a thin batter. Let it rise again before baking. A cheap and excellent article.

**OXFORD DUMPLINGS.**—Mix well together the following ingredients: Two ounces of grated bread, four ounces of currants, four ounces of shred suet, a tablespoonful of sifted sugar, a little allspice, and plenty of grated lemon peel. Beat up well two eggs; add a little milk, and divide the mixture into five dumplings. Fry them in butter a light brown color, and serve them with wine sauce.

## FAIRS FOR 1869.

State Fairs.		
Ohio	Toledo	sept 13 to 17
Kentucky	Louisville	sept 13 to 18
New York	Elmira	sept 14 to 17
Iowa	Keokuk	sept 14 to 17
New Jersey	Waverly	sept 21 to 22
Michigan	Jackson	sept 21 to 24
Wisconsin	Madison	sept 27 to oct 1
Illinois	Decatur	sept 27 to oct 2
Indiana	Indianapolis	sept 27 to oct 2
Minnesota	Rochester	sept 28 to oct 1
Nebraska	Nebraska City	sept 28 to oct 1
New Hampshire	Manchester	sept 28 to oct 1
Pennsylvania	Harrisburg	sept 28 to oct 1
Oregon	Salem	oct 11 to —
Arkansas	Little Rock	oct 19 to 22
Mississippi	Jackson	oct 26 to —
Maryland	Pimlico near Balt.	oct 26 to 29
Virginia	Richmond	nov 2 to 5

## District and Special Fairs.

Wisconsin Southern	Janesville	sept 14 to 17
American Pomological	Philadelphia	sept 15 to —
Ontario, Provincial	London	sept 20 to 25
Tennessee Central	Murfreesboro	sept 27 to oct 2
Michigan Central	Lansing	sept 28 to 30
St. Louis Agr. & Mech. Ass'n	St. Louis	oct 4 to 9

## County Fairs.

MISSOURI.		
Knox	Newark	sept 13 to 18
St. Joe. Hort. Soc.	St. Joseph	sept 14 to 16
North-East Missouri	Paris	sept 14 to 17
Cass	Harrisonville	sept 14 to 17
Monroe	Paris	sept 14 to 18
Saline	Miami	sept 14 to 18
Cole	Jefferson City	sept 14 to 19
Holt	Oregon	sept 15 to 17
Shelby	Shelbyville	sept 20 to 24
Warren	Warrenton	sept 20 to 24
Pike	Ashley	sept 21 to 24
Meramec Hort Soc'y	St. Joseph	sept 22 to 23
Linn	Brookfield	sept 22 to 29
Buchanan	St. Joseph	sept 27 to oct 1
Carroll	Carrollton	sept 27 to oct 1
Platte	Platte City	sept 27 to oct 1
Washington	Potosi	sept 28 to 30
Lewis	La Grange	sept 28 to oct 1
Scotland	Memphis	sept 28 to oct 1
Green	Springfield	sept 28 to oct 2
Chariton	Koytesville	sept 28 to oct 2
Pike	Louisiana	sept 28 to oct 2
Montgomery	New Florence	sept 28 to oct 2
Macon	Macon city	sept 28 to oct 2
Cooper	Boonville	sept 28 to oct 2
Vernon	Nevada	oct 5 to 7
Webster	Marshfield	oct 5 to 7
Ray	Richmond	oct 11 to 16
Peop. Ag. & Mec. Ass'n	Montgomery City	oct 11 to 16
Chariton	Salisbury	oct 19 to 23

## ILLINOIS.

Ogle	Oregon	sept 14 to 16
Champaign	Champaign	sept 14 to 17
Kendall	Yorkville	sept 14 to 17
Knox	Knoxville	sept 14 to 17
McLean	Bloomington	sept 14 to 17
Stephenson	Freeport	sept 14 to 17
St. Clair	Belleville	sept 14 to 17
Bureau	Princeton	sept 14 to 17
Carroll	Mt. Carroll	sept 15 to 17
Clark	Marshall	sept 15 to 18
De Kalb	Quincy	sept 20 to 25
Mississippi Valley	Toulon	sept 21 to 23
Stark	Toulon	sept 21 to 23
Whiteside	Sterling	sept 21 to 23
Du Page	Wheaton	sept 21 to 23
Aurora	Aurora	sept 21 to 24
Marion	Salem	sept 21 to 24
McDonough	Macomb	sept 21 to 24
Morgan	Jacksonville	sept 21 to 24
Moultrie	Woodstock	sept 22 to 24
Franklin	Benton	sept 22 to 24
Greene	—	sept 28 to oct 1
La Salle	Ottawa	sept 28 to oct 1
Randolph	Sparta	sept 29 to oct 1
Merced	Aledo	oct 5 to 7
Boone	Belvidere	oct 5 to 8
Woodford	Melrose	oct 5 to 8
Wayne	Fairfield	oct 6 to 8
Kankakee	Kankakee	oct 6 to 9
Kane	Geneva	oct 8 to 9
Macoupin	Carlinville	oct 12 to 15
Pike	Pittsfield	oct 12 to 15
Union-fair-ass'n	Centralia	oct 12 to 15

## INDIANA.

Vigo	Torre Haute	sept 14 to 17
Rush	Rushville	sept 14 to 18
Johnson	Franklin	sept 14 to 18
Hancock	Greenfield	sept 21 to 24

Union Wayne	Edinburg	sep 21 to 25
	Centerville	oct 5 to 9
IOWA.		
Scott	Davenport	sept 13 to 17
Monroe	Albion	sept 21 to 24
Floyd	Charles City	sept 21 to 28
Winneshiek	Decorah	sept 22 to 24
Jasper	Newton	sept 22 to 24
Harrison	Little Sioux	sept 23 to 30
Madison	Winterset	sept 28 to 30
Jefferson	Fairfield	sept 28 to 30
Fayette	West Union	sept 28 to 30
Appanoose	Centerville	sept 28 to 30
Bremner	Waverly	sept 29 to 30
Clayton	Farmersburg	sept 29 to oct 1
Union	West Liberty	oct 7 to 8
Jackson	Maquoketa	oct 13 to 15
Lucas	Chariton	oct 13 to 15
Van Buren	Keosauqua	oct 14 to 15

## THE CLIMAX KNITTER!!

This is, without question, the best family knitting-machine ever invented. It is small, light, neat, simple of construction, durable, works very rapidly, HAS BUT ONE NEEDLE, makes the old-fashioned knitting-needle stitch (and two others), with light or heavy, single or double yarn, SETS UP AND FINISHES ITS OWN WORK, and needs no weights. It knits close or loose textures, hollow or flat web, large or small fabrics—anything that can be knit by hand, and in a much better manner. A child can readily operate it, and can learn to do so much sooner than to knit with ordinary needles. There is nothing to be done but to thread a needle and turn a crank, until the heel is reached, which is formed to perfection, with little trouble and no sewing: the same is the case with the toe.

The price of this knitter is but \$25, which places it within the reach of every family. It is destined to be very popular, and we can offer agents, general and special, exceedingly liberal terms for engaging in its sale. Send for circulars.

Address ESSICK KNITTING MACHINE CO., S. W. Cor. 11th and Chestnut Streets, Philadelphia, Pa. [sept 11-4t]

## ART OF FASCINATING.

By a French Lady. How to Cause Love, Constancy and Admiration. Sent for 10 cents. Address, sept 11-6t] WILLIS & CO., 52 John St., New York.

## EARLY ROSE POTATOES AT SPECIAL

rates. Having a large stock of these famous potatoes, and being short of storage room and money, I will sell at special rates for a short time, to those that wish to purchase this fall. Address, E. A. RIEHL, Alton, Illinois.

## For sale 500,000 No. 1 Apple stocks

These roots are grown on sub-soiled ground, and can't be beat for their size. Special pains taken in assorting plants in order to give good satisfaction to those who purchase. Also, a fine lot of 1 year old Apple, Pear and Cherry trees, Osage Orange Plants, Grape Vines, Raspberries, Blackberries, Currants and Strawberries, of the best and most profitable kinds.

Apple Root Grafts put up the coming winter in the most careful manner by experienced hands, and warranted true to name. 1,000 to 5,000 at \$8 per 1000—10,000 for \$75—25,000 for \$150—more at cheaper rates. Send for price list now ready—free to all applicants. Address, JOHN RIORDAN, Box 1155, Bloomington, Illinois. sept 11-4t

## CHOICE DWARF AND STANDARD PEAR

Trees, for sale by E. A. RIEHL, Alton, Illinois.

## WANTED!

TO EXCHANGE unimproved Real Estate in TEXAS for a GOOD JACK, and for from two to six well-bred BROOD MARES. Address, W. C. PHILIPS, sept 11-4t] AUSTIN, TEXAS.

100,000 STRONG GRAPE VINES, Consisting of Concord, Ives, Norton's Virginia, Rogers' Hybrids, &c. Price list sent to all applicants. E. A. RIEHL, Alton, Illinois.

## Potato Digger.

Send Stamp for Circular to

R. H. Allen & Co.

P. O. Box 376,

New-York.

## Prindle's Steamer,

For Cooking Food for Stock.

Send Stamp for Circular to

R. H. Allen & Co.

P. O. Box 376,

New-York.

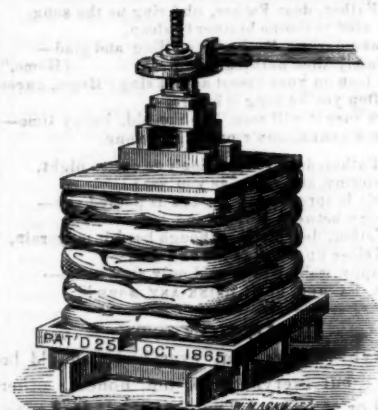
THE MAGIC COMB will change any colored hair or beard to a permanent Black or Brown. One Comb sent by mail for \$1. For sale by Merchants and Druggists generally. Address, MAGIC COMB CO., Springfield, Mass.

## COTSWOLD SHEEP.

I will attend the OHIO and ILLINOIS State Fairs and the St. Louis Fair, as usual, where sheep ordered will be delivered. May also have a few to sell. Letters addressed in care of the Secretary of the Society the time of Fair will find me and be attended to.

WM. MILLER, JR.,  
ATHA, CANADA WEST.

August 26, 1869.



## THOMAS' IMPROVED CIDER AND WINE PRESS.

The subscribers offer this Press to Cider and Wine Makers, as the best press for that purpose now in use, for the following reasons:

1. It is the Strongest.
2. It is the Cleanest.
3. It gets full one-third more juice than any of the portable presses can do, and in a pure state.
4. It gets the juice out more rapidly than any of the other presses.
5. It cannot get out of order.
6. It has the best Ratchet in use.

Orders left with the RURAL WORLD, or at the Patterson Manufacturing Co., Alton, Ill., will be attended to immediately; or, J. BULL & SON, Galesburg, Illinois.

Messrs. J. BULL & SON—Gents: Thomas' Cider and Wine Press, set up by you on my place, is, by far, the simplest, cheapest and most powerful, of all the hand or portable presses that I have seen, and will fill a want that the old presses could not do, and is growing in favor daily. No doubt you will find a ready sale for them. M. L. DUNLAP, Correspondent of "Chicago Tribune."

\$100 to \$250 per Month guaranteed.—Sure pay. Salaries paid weekly to Agents everywhere selling our PATENT EVERLASTING WHITE WIRE CLOTHES LINES. Call at, or write for particulars to, the Girard Wire Mills, 261 North Third St., Philadelphia, Pa. [sept 11-8t-cow]

## Imported Prize Poultry for Sale,

Bred direct from Imported stock. Houdans, Brahmas, that weigh 28 pounds at maturity; W. F. B. Spanish, White Leghorns, Sumatra Pheasant Games, Silver Spangled Poland, Golden Hamburgs, Gray Dorkings, California Bronze Turkeys, and Imported Black Cayuga Ducks. The above Fowls are bred with great care, and can't be surpassed in America. Send for large circular and Price List. A. B. NEILL & CO., P. O. box 219, New Lisbon, Ohio. [sept 11-4t]



## THE EXCELSIOR LIFE INSURANCE COMPANY, NEW YORK.

THIS COMPANY ISSUES ALL KINDS OF LIFE AND  
ENDOWMENT INSURANCE POLICIES.

ESPECIAL ATTENTION is called to a new provision  
contained in Policies issued by this Company, by  
which after the payment of five or more annual  
premiums they may be converted into ANNUITIES.  
This provision is in addition to the ordinary non-for-  
feiting character of this Company's Policies.

Policy Holders participate in the profits of the  
Company, and are allowed thirty days' grace for the  
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Dividends applied at the option of the assured.  
No restrictions upon residence or travel in the  
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Parties desiring Agencies, will please apply to the  
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EDMUND FOWLER, M.D., Med. Exam.

E. H. E. JAMESON,

General Agent for Missouri,

Office, No. 11 "TEMPLE," N. W. cor. 5th and Walnut  
[sept-6m] Streets, ST. LOUIS, MO.

## SEED POTATOES AND OATS.

Great Inducements Offered to Fall  
Purchasers.

Early Rose potato, per bbl (22 bush, 165 lbs) \$8—  
10 bbls for \$75; per bush, \$3; per peck, \$1. Early  
Prince, Climax, Broese's Prolific, Excelsior, Willard,  
Western Chief or Philbrick's Early White, 3 pounds  
of either variety sent by mail post-paid for \$2. Early  
London White, \$5 per bbl; \$2 per bush. Prince Al-  
bert, Jackson White, Mercer, White Peachblow, and  
Dykeman, \$4 per bbl. Harrison, Early Goodrich,  
Early York, Early Handsworth, White Sprout, Gleason,  
Cusco, Goodrich Calico, Garnet Chili, Shaker  
Fancy, Deluahoy, Georgia, Red Peachblow, and  
White Neshamock, each, \$3 per bbl, or 10 bbls for  
\$25.

### OATS.

Surprise, Norway, Swedish, Hungarian, Prince  
Edward Island, New Brunswick, and Scotch Potato  
Oats, \$2.50 per bush; 10 bush, for \$20. All seed  
warranted pure and true to name. No further charges  
for packing or cartage. Send money at my risk by  
P. O. Order, Draft or Registered Letter. Catalogues  
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You can get a complete double set of Government  
Harness, for \$15; or a fine set of Silver Plated Buggy  
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## HARNESS!! SADDLES!!

## Turkish Baths. Prof. Wm. Roberson's TONSORIAL PALACE,

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ST. LOUIS, MO.

Also, Proprietor of the Celebrated  
TURKISH BATHS.

If you wish to enjoy a rare luxury; if you wish to  
be cleaner than you ever were before; if you wish to  
have a healthy, active, beautiful skin; if you wish  
to purify your blood; if you wish to rid your-  
self of colds, rheumatism, neuralgia, etc.; if you  
wish to preserve your health; if you wish to grati-  
fy your curiosity:

## Try a Turkish Bath!

You will be sure to like it and to come again.  
410 Market Street, St. Louis, Mo.

## GRAPE VINES.

150,000 one and two-year old grape vines, of the  
leading varieties only—all grown in the open ground.  
Dealers, and those wishing to plant largely, will do  
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Our Descriptive Catalogue of Tulips, Hyacinths,  
Narcissus, Crocus, Lilies, Hardy Herbaceous Plants,  
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For all the purposes of a Laxative  
Medicine.



Perhaps no one medi-  
cine is so universally re-  
quired by everybody as  
a cathartic, nor was ever  
any before so univer-  
sally adopted into use, in  
every country and among  
all classes, as this mild  
but efficient purgative  
Pill. The obvious rea-  
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liable and far more effec-  
tual remedy than any  
other. Those who have

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not, know that it cures their neighbors and friends,  
and all know that what it does once it does always  
—that it never fails through any fault or neglect of  
its composition. We have thousands upon thou-  
sands of certificates of their remarkable cures of the  
following complaints, but such cures are known in  
every neighborhood, and we need not publish them.  
Adapted to all ages and conditions in all climates;  
containing neither calomel or any deleterious drug,  
they may be taken with safety by anybody. Their  
sugar coating preserves them ever fresh and makes  
them pleasant to take, while being purely vegetable  
no harm can arise from their use in any quantity.

They operate by their powerful influence on the  
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stomach, bowels, liver, and other organs of the  
body, restoring their irregular action to health, and  
by correcting, wherever they exist, such derange-  
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Minute directions are given in the wrapper on  
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Pills rapidly cure:—

For **Dyspepsia or Indigestion, Listless-  
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should be taken moderately to stimulate the stom-  
ach and restore its healthy tone and action.

For **Liver Complaint and its various sym-  
ptoms, Bilious Headache, Sick Headache,  
Jaundice or Green Sickness, Bilious  
Colic and Bilious Fevers**, they should be ju-  
diciously taken for each case, to correct the diseased  
action or remove the obstructions which cause it.

For **Dysentery or Diarrhoea**, but one mild  
dose is generally required.

For **Hæmorrhoids, Gout, Gravel, Palpi-  
tation of the Heart, Pain in the Side,  
Back and Loins**, they should be continuously  
taken, as required, to change the diseased action of  
the system. With such change those complaints  
disappear.

For **Dropsy and Dropsical Swellings** they  
should be taken in large and frequent doses to pro-  
duce the effect of a drastic purge.

For **Suppression** a large dose should be taken  
as it produces the desired effect by sympathy.

As a **Dinner Pill**, take one or two Pills to pro-  
mote digestion and relieve the stomach.

An occasional dose stimulates the stomach and  
bowels into healthy action, restores the appetite,  
and invigorates the system. Hence it is often ad-  
vantageous where no serious derangement exists.  
One who feels tolerably well, often finds that a dose  
of these Pills makes him feel decidedly better, from  
their cleansing and renovating effect on the diges-  
tive apparatus.

DR. J. C. AYER & CO., Practical Chemists,  
LOWELL, MASS., U. S. A.

C. P. COOPER, Toughkenamon, Chester Co., Pa.  
Breeder and Shipper of Pure Chester White Pigs.  
Send stamp for Circular and Price List.

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THE FALL TERM of this Institution commences  
Monday, Sept. 13th. Examination for admission,  
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Tuition in Agricultural, Mechanical and Military  
Departments, Free.

Catalogues, containing full information may be had  
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APPLE trees, 1st class, 4 to 6 feet, \$12.50 per 100;  
\$100 per 1000. Second class, 3 to 4 feet, \$6.25  
per 100; \$50 per 1000.

PEACH, \$15 per 100; \$120 per 1000.

CHERRY, fine trees, \$25 per 100.

PEAR trees, Standard and Dwarf, \$25 to \$45 per 100.

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We will furnish

## Apple Trees, Hedge Plants, Apple Seedlings, and Apple Grafts,

All first-class stock, at as cheap rates as any parties  
in the country. Write to us for terms. Agents  
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## Thoroughbred Cotswolds.

The subscriber offers for sale his celebrated flock  
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Lambs. Every sheep is guaranteed thoroughbred,  
and either imported direct from England from best  
flocks, or their descendants. Price of Rams, \$150 to  
\$250. Ewes, from \$100 to \$150. Lambs, \$100 each.  
Sheep boxed and delivered at Railroad, with food to  
last their journey. Address, JOHN D. WING,  
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USE H. A. FAHNESTOCK'S VERMIFUGE.

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5 Cash Gifts, each \$20,000	40 Cash Gifts, each \$1000
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500 Gold Watches	" 75 to 300
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A chance to draw any of the above Prizes for 25c.  
Tickets describing Prizes are sealed in Envelopes and  
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ESTABLISHED 1855.

Fruit Trees, Small Fruits, Ornamental Trees,  
Roses, Shrubs, &c. Best kinds for the West. Large  
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R. G. HANFORD, Columbus, Ohio.

EMPLOYMENT—Any number of  
Ladies or Gents can make from \$10 to \$20 per week  
in a light and easy business, requiring no capital, and  
can be done wholly in the evening. Send 25c. for  
circulars and samples, or stamp for circular.

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## 1500,000 one year old Apple,

Cherry, Plum, Standard and Dwarf Pear Trees for  
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to buy. Prices—Pear and Cherry trees, 4 to 12c;  
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\$9 A DAY for all. Address, A. J. FULLAM, N. Y.

EMPLOYMENT THAT PAYS. For particulars, ad-  
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98 Bushels Osage Orange Seed planted.  
I will ship, freight prepaid, to any railroad station in North Missouri, GOOD HEDGE PLANTS at \$2.50 per 1000, next fall—or \$3 next spring. Printed directions furnished.  
CHAS. PATTERSON,  
Kirkville, Adair Co., Mo.  
may22-6m

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Those who have not yet obtained seed of this superior, early, white wheat, can have an opportunity of doing so now. My crop this year is extra fine, and entirely free from all foreign seed. I have allowed no other wheat to grow on my farm for six years, and have a machine of my own that threshes no other wheat. I intend to thresh immediately, and those who wish to obtain it of me had better send in their orders at once. Orders will be filled in the order received. My price this year is \$2 per bushel, nett.—Cash must accompany orders, or by express C. O. D. Sacks furnished at cost when desired.  
jyl7-3m T. R. ALLEN, Allenton, Mo.

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COMMISSION MERCHANTS, AND MANUFACTURERS' AGENTS FOR THE SALE OF

**Land Plaster, Raw Bone, Superphosphate of Lime And Bone Dust;**

Dealers in LIME, CEMENT, PLASTER PARIS, Hair, White Sand, Marble Dust, Fire Brick, Sewer and Drain Pipe, &c.

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Catalogues furnished upon application.  
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The New Babcock Patent Fire Extinguisher,**

By a simple process generates carbonic acid gas, and throws it 40 to 50 feet on to fire, extinguishing it in a moment, even if composed of the most combustible materials.—Is control over oils and chemicals is complete. A boy can work it; it never gets out of order, and is perfectly harmless. Every Farmer should have one—for if his house or barn should take fire, he can put it out with this in a few minutes.

Send for Circular, OR CALL AND EXAMINE.

The Great Western Fire Extinguisher Co., 525 Washington Ave., St. Louis, Mo.

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Per month sure, and no risk. We want to engage a good agent in every county in the U.S. and Canada, to sell our Everlasting Patent White Wire Clothes Lines. Warranted to last a lifetime and never rust. For full particulars to Agents, address the AMERICAN WIRE Co., 75 William St., New York, or 16 Dearborn St., Chicago, Ill.  
jy31-4t-cow

**Missouri and Western Farm Register.** Quarterly—April number now ready—describes every county in Missouri, and improved farms for sale in Missouri, Kansas, Illinois and Iowa, giving the location, amount and kind of improvements on each, the price and terms, and the name and address of the owner, or person offering to sell. Every one desiring a farm in the West, should have it: and every one having a farm for sale should advertise in it. Price per copy, 50 cents. No yearly terms. Price for advertising farms—full description, as above—each insertion 50 cents. A copy is sent to each advertiser. Descriptions for the next "Register" should be sent before June 15th. J. H. PARSONS & CO., Publishers, 319 Chestnut St., St. Louis, Mo.  
may15-1am

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1308 and 1310 Franklin Avenue.**PRICE LIST.**

Banner Mills XXXX, per barrel,	\$ 9 50
Freudenau's XXXX, per barrel,	8 50
Freudenau's Extra, per barrel,	7 50
Banner Mills extra, per barrel,	6 50
Planters' XXXX, per barrel,	5 50
Rye flour per barrel,	5 00
Oat meal, fine, medium and coarse, per barrel,	14 00
Cracked wheat per barrel,	9 00
Graham flour per barrel,	9 50
Pearl barley per pound,	12 1/2
Hominy per barrel,	6 50
Corn grits per barrel,	6 50
Cornmeal, granulated, per barrel,	3 25
Ground up corn, for feed, per 100 lbs.,	1 40
Bran, for feed, per 100 lbs.,	90
Shipstuffs, for feed, per 100 lbs.,	1 25
Wheat screenings, for feed, per 100 lbs.,	1 00

Sold and delivered in quantities to suit consumers.  
WM. FREUDENAU.

**A Forty Acre Farm for Sale.**

This Farm is situated on the Iron Mountain Railroad, 30 miles from St. Louis, three miles from Horine Station. Improvements as follows: One good log-house, containing 4 rooms, a stable, two corn cribs, all new and in good condition. Also, a good wagon shed, cow house, chicken house, and smoke house. 25 acres of the land are under cultivation, and 35 are under fence. There are also 250 apple trees, some pear and peach trees, mostly in bearing. On the premises there is also a never failing spring, abundance of water for cattle, &c. Price \$2000, part cash, balance to be paid as agreed on. For further particulars, Address, HIRAM HOW, Horine Station, I. M. R. R., Mo., or any person desiring to see the farm can obtain directions how to find it by inquiring at Horine Station.

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HARGIS & SOMMER, of the STAR NURSERIES, Quincy, Illinois, offer to the Trade a large quantity of Osage Plants, grown on rolling land and therefore very superior to those grown on flat land this wet summer. They will be sold very cheap for cash.—Those desiring plants by the 1000, 100,000 or 1,000,000 will do well to correspond with them. New Trade List now ready.  
aug14-cowtf

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These Waters are performing the most wonderful cures yet known in the shortest time, and are UNRIVALLED for all diseases of the blood and skin; cure all scrofulous affections, including Erysipelas, Salt Rheum, Tumors, Ulcerous and Cancerous Affections; also, Rheumatism, Dyspepsia, Constipation, Diarrhoea, Liver Complaint, Uterine, Kidney and Urinary Diseases; Gravel, Diabetes, Piles, Female Weakness, General Debility, Catarrh, Incipient Consumption, Neuralgia, AND EFFECTUAL WHENEVER THE SYSTEM REQUIRES PURIFYING, REGULATING AND BUILDING UP. Hundreds of Testimonials of cures. SEND FOR PAMPHLET.  
Address, GRAYS & CLARK,  
MIDDLETOWN, VERMONT.

may8-13t-cow

**ITALIAN QUEENS—Warranted**

PURE, sent to any express office in the country. Also, a few choice Colonies of Italian Bees. Apply to ELLEN S. TUPPER,  
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dec19-cowtf

**BELLS—Church, School-House, Factory, Farm, &c.** Pure toned and do not break. Within the means of the poorest church or the poorest country school, and of every Farmer. Weight, 45 lbs. to 1200 lbs.  
W. S. & J. H. MERRIAM,  
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jy31-4t-cow

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HAS FOR SALE AT ALL TIMES,

Trotting and Pacing Horses,  
Thoroughbred Durham, Ayrshire & Alderney Cattle,  
English Cheshire, Chester White and Suffolk Hogs,  
Cashmere Goats, and  
Fancy Poultry of all kinds.

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Having capacities of from 1 to 30 bushels per hour, and at prices from \$15 to \$175—being less than ONE-HALF the price of Burr Stone Mills of corresponding capacities. These Mills are the most durable of any yet invented, are SELF-SHARPENING, and can be run steadily for years without the expenditure of a dollar for dressing or repairs. Each Mill is fully warranted, and will more than

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Pay special attention to selling and shipping FRUIT on Commission.  
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Send for a Circular, giving descriptions and prices of the best varieties of American and European Seed Wheats and Grass Seeds. Address,

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Being compelled to relinquish the business on account of my health, I will sell my Nursery Stock at a bargain. The stock is small, but very choice, including 10,000 three year old APPLE TREES, mostly long-keeping varieties. This is a RARE CHANCE for any person wishing to engage in the business. For particulars, price, &c., call on or address,

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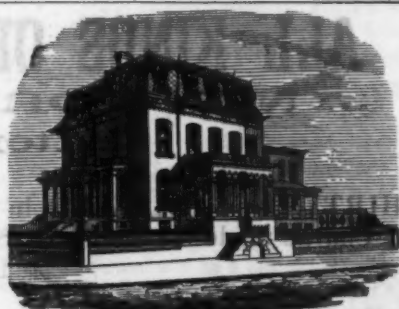
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G. O. KALB, Secretary.

aug7-8t

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PLASTIC SLATE ROOFERS,

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STOCK—One fine cow, 5 years old, will calve about the middle of August. One pure blood bull, 3 years old. Two pure blood bulls, about 3 months old. One of the young bulls is from the celebrated cow 'Beauty', which has taken the first premium at the St. Louis Fair the last two years. The above stock is guaranteed pure and of the finest quality. Apply to or address **LEVIN H. BAKER**, 529 Washington Avenue, or **William H. Gist**, Bridgeton, St. Louis Co., Mo., where the above stock can be seen at any time.  
 aug7-8t

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feb13-ly

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